

# WINE & BRINE

## SUNDAY MENU

Chicken liver parfait, stoned fruit chutney  
Pigs head doughnut, smoked eel, malt vinegar  
Prawn tempura, chilli & coriander relish (supp £3)  
White onion velouté, cheese and onion scone  
Citrus cured trout, jalapeño, blood orange, warm crumpet  
Braised ox cheek beignet, caramelised onion purée  
Salt baked celeriac, hazelnut brown butter, mushroom caramel (v)  
Chicken & mushroom rotolo, truffle, celeriac purée  
Duck leg pappardelle, parmesan, cured egg yolk  
Pâté en croûte, mustard fruits  
Prawn ravioli, shellfish bisque (supp £3)  
Smoked trout rillettes, lemon & kombu condiment  
Heritage beetroot hummus, Boyne Valley blue cheese, mixed seeds (v)  
Venison tartare, smoked egg yolk purée

Steamed fillets of brill, warm tartare sauce, shellfish  
Glazed pig's trotter, smoked bacon, silverskin onions  
Fillet of cod, Kilkeel crab, vadouvan, braised cabbage (supp £3)  
Seaview Farm chicken, potato and truffle galette  
Roast monkfish on the bone, W&B sriracha, white bean broth  
Twice baked three cheese soufflé, pickled pear & walnut salad (v)  
Roast rump of lamb, pressed shoulder, ricotta, gremolata  
28 day dry aged beef sirloin, Yorkshire pudding, horseradish  
Roast venison haunch, heritage beetroot, W&B black pudding (supp £3)  
Stuffed saddle of rabbit, wild garlic

( Mains served with roast potatoes & honey glazed carrots, dukkah spice)

Prune & Armagnac tart, milk ice cream  
Chocolate hazelnut parfait, vanilla  
Warm damson financier, custard  
Chocolate & orange, hazelnut, vanilla  
Rum Baba, caramelised pineapple, white chocolate & passionfruit  
Warm apple sponge, vanilla  
Tonka bean parfait, champagne rhubarb, pistachio  
Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £43

- Please advise us of any allergies or dietary requirements upon arrival
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team

