



THE GOOD
FOOD GUIDE
LOCAL RESTAURANT OF THE YEAR
NORTHERN IRELAND
& OVERALL WINNER

DINNER MENU

SNACKS

Bread, curd, brown butter 3 ½	3
Crispy olives, goats cheese 3	3
Salt cod, parsley, garlic 4 ½	4 ½
Crubeens 4	4
Homemade black pudding sausage rolls, house ketchup	5

Roast chicken and mushroom broth en croute	4 ½
Portavogie prawn, shrimp, crab cocktail with scallop tempura	8
Pressed country terrine, beetroot chutney , crispy bits 5	5
House cured salmon rolled in seaweed,cucumber relish	6
Liver parfait, candied walnuts, Madeira jelly	5 ½
Young leeks, crispy hens egg	7
Pappardelle pasta, mushroom, hazelnut	5

Organic chicken, Paris mushroom, pickled endive	16
Pan roasted stone bass, squid stuffed chorizo, parsley sauce	15
Glazed short rib,beer onions, burnt onion purée	17 ½
Slow cooked pork belly, wild radish, anchovy	15 ½
Pan roast fillet of hake,toasted almonds, broccoli, buttermilk	15
Rump of lamb, broad beans, lettuce, curd	16
Potato gnocchi, peas, mushroom	11

Dry aged, grass fed Rib eye 350g	28
Sauce: peppercorn, bearnaise, horseradish	
or - Butter: garlic, smoked chilli, red wine, shallot	

Sides	3 ½
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Chocolate mille feuille, hazelnut	6
Yoghurt,berries, filled doughnut	5
Strawberry trifle	6
Lemon curd, basil, meringue	6
'Arctic Roll', seasonal berries	5
Selection of Irish cheeses, spiced quince	8

- Please inform a member of staff of any food intolerances or allergies upon arrival
- Please note that a 10% discretionary service charge will be added to tables of 6 or more



WINE & BRINE
59 Main St, Moira, Co. Armagh, BT67 0LQ
E. info@wineandbrine.co.uk | wineandbrine.co.uk

OPENING HOURS:

Tues - Sat Lunch 12:00 - 15:00

Tues - Thurs Dinner 18:00 - 21:30

Fri - Sat 18:00 - 22:00

Sun 12:00 - 18:00