

WINE & BRINE

SUNDAY MENU

Cured & torched mackerel, apple, ginger, nori
Suckling pig, truffle mash
Thornhill duck & foie gras ballotine, Madeira jelly, candied walnut
House hummus, charred baby gem (v)
Spiced lamb kofta, salted lemon, couscous, hot sauce
Fish cake, warm tartare sauce
Roast duck broth, steamed dumplings
Goat's cheese agnolotti, heirloom tomato, pesto
Scallop & Kilkeel crab ravioli, langoustine bisque

Roast Thornhill duck breast, pie, kohlrabi
Fillet of cod, panzanella salad, anchovy beignet
Roast rump of lamb, BBQ glazed belly, parsley
Fillet of turbot, crab butter sauce, Kiev
28 day dry aged sirloin, Yorkshire pudding, horseradish
Spiced monkfish, masala, cucumber, yoghurt
Roast wood pigeon, salt baked beetroot, toastie
Twice baked three cheese soufflé, pear & walnut salad (v)
Seaview Farm roast chicken, lentils, black garlic, celeriac
Lemon sole on the bone, samphire, capers, almonds, brown shrimp

(All mains served with roast potatoes & mixed greens, smoked yoghurt, almonds)

Plum Bakewell, vanilla
Damson trifle
Baba, toffee apple, Calvados cream
Apricot & chocolate ganache
Chocolate brownie, honeycomb
Classic custard tart, Goodberry Farm strawberries, brown bread ice cream
Selection of Irish cheese & homemade biscuits

3 courses £40

- Please advise us of any allergies or dietary requirements upon arrival
- A discretionary 12% service charge is applied to all tables of 6 or more and is distributed entirely to the team

WINE & BRINE COCKTAILS - ALL £10

APEROL SPRITZ - APEROL, PROSECCO, SODA
 FRENCH MARTINI - VODKA, CHAMBORD, PINEAPPLE
 GIN BRAMBLE - GIN, BLACKBERRY LIQUEUR, LIME, GOMME
 DARK & STORMY - DARK RUM, LIME, GINGER BEER
 CLOVER CLUB - TANQUERAY, CHAMBORD, LIME, EGG WHITE
 PISCO SOUR - PISCO, LIME, EGG WHITE

MOCKTAILS £6.50

0% GIN BRAMBLE
 VIRGIN MOJITO
 STRAWBERRY & ELDERFLOWER SPRITZ

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
PROSECCO DOC SPUMANTE, VENETO, ITALY	8.00	33.00
LANGLOIS CRÉMANT DE LOIRE	12.00	59.00
LAURENT LEQUART, BRUT RESERVE CHAMPAGNE	14.00	75.00
BILLECART SALMON CHAMPAGNE NV		90.00
BOLLINGER NV		99.00

WHITE

AQUILINE SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA	7.50	25.00
THE LAST STAND CHARDONNAY, AUSTRALIA	7.50	26.00
RENIDEO PINOT GRIGIO, ITALY	7.50	25.00
VILA NOVA, VINHO VERDE, PORTUGAL	8.25	32.00
FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA	9.25	39.00
MIRROR LAKE, SAUVIGNON BLANC, MARLBOROUGH, NZ	8.50	36.00
BODEGAS CASTRO MARTIN ALBARINO, SPAIN	9.75	42.00
VEDILHAN VIOGNIER, FRANCE		32.00
PETH - WETZ RIESLING, GERMANY		35.00
BEAUVIGNAC PICPOUL DE PINET, FRANCE		33.00
LOESS VERDEJO, RUEDA, SPAIN		39.00
XANADU DR JOHN LAGAN CHARDONNAY, MARGARET RIVER, AUSTRALIA		42.00
REYNEKE CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA 2022		48.00
AU BON CLIMAT CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA 2020		50.00
DOMAINE DE LA MOTTE CHABLIS, FRANCE, 2022		52.00
DOMAINE JUSTIN GIRARDIN SANTENAY, BOURGOGNE, FRANCE 2021		58.00
M.& E. ROBLIN, SANCERRE, FRANCE, 2021		70.00

RED

LES JARDINS DIVERS MERLOT, LANGUEDOC, FRANCE	7.50	26.00
SANTA ESTADEA, RIOJA CRIANZA, SPAIN	8.25	33.00
THE WOLFTRAP, SYRAH, SOUTH AFRICA	7.75	29.00
ALTOSUR, MALBEC, ARGENTINA	8.25	32.00
PETH - WETZ SPÄTBURGUNDER (PINOT NOIR), RHEINHESSEN, GERMANY	9.25	39.00
ZENSA PRIMITIVO, ITALY		32.00
RUSTENBERG, CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA		35.00
QUINTA DE CHOCAPALHA, LISBON, PORTUGAL		36.00
DOMAINE DE TOURELLES, LEBANON		41.00
CORTE GIARA VALPOLICELLA RIPASSO, ITALY		45.00
CHÂTEAU FRANC CARDINAL, BORDEAUX, FRANCE, 2016		43.00
ALPHA BOX & DICE "ENIGMA" BARBERA, AUSTRALIA, 2021		49.00
URBINA, RIOJA RESERVA, SPAIN, 1998		52.00
NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2021		50.00
SAINT JOSEPH, COURSDON SILICE, FRANCE, 2020		56.00
CHÂTEAU LA FLEUR PENIN, ST EMILION GRAND CRU 2020		59.00
MARQUIS DES BEYS, BEKAA VALLEY, LEBANON, 2015		67.00
DOMAINE DE LA CHARBONNIÈRE, CHÂTEAUNEUF DU PAPE, FRANCE, 2020		75.00

ROSÉ

VALLE ESTADEA ROSADO RIOJA, SPAIN	7.25	26.00
VILLA WOLF PINOT NOIR ROSÉ, GERMANY		34.00

