

WINE & BRINE

Tasting Menu

SNACKS

Cream cheese & chive cannelloni

Pig's head doughnut, malt vinegar, Lough Neagh smoked eel

Tuna tartlet, wasabi, puffed rice

BREAD

Homemade sourdough bread, cultured butter

MACKEREL

Cured & torched mackerel, apple, ginger, nori

(Suggested glass of Castro Martin Albarino, Spain £9.75)

MONKFISH

Masala, yoghurt, lime pickle

(Suggested glass of Franz & Friends Gruner Veltliner, Austria £9.25)

PIGEON

Roast wood pigeon, pickled wild berries, sunflower crumb

(Suggested glass of Domaine de Tourelles, Lebanon £11)

(Selection of Irish cheese & homemade biscuits £12 supp)

CHOCOLATE

Pistachio & chocolate fondant

(Suggested glass of Orange Muscat, California £8.50)

PETIT FOURS

£70 per person

- Please advise us of any allergies or dietary requirements
- A discretionary 12% service charge is applied to all tables of 6 or more and is distributed entirely to the team
- Tasting menu is for the whole table
- Kindly note that our game dishes may contain traces of shot

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

