

# WINE & BRINE

Dinner 14th September

- Warm crab brioche roll 7
- Crispy olives, goats cheese 5
- Pulled lamb flatbread, chimichurri, yogurt 7
- Smoked salmon mousse, soda bread 5
- Crispy monkfish cheek, oyster mayo 6
  
- Cured salmon. Buttermilk, horseradish 6 ½
- Twice baked, three cheese soufflé 8
- Roast tomato soup, goat's cheese ravioli 6 ½
- Ham & Egg, caviar 6 ½
- Roast scallop, bouillabaisse, rice 9
- Cured & torched herrings on crumpet 6 ½
- Sautéed squid & spiced chickpea purée 8
- Pig's head croquette, rooftop beetroot 6 ½
- Chicken liver parfait, candied walnuts, Madeira jelly 6 ½
- French onion soup en croute 8
- Scallop dashi 8 ½
  
- Middlewhite pork belly, braised cheek, cauliflower cheese 18
- Mixed grill of fish (see server) 22
- Rump cap of beef, braised tongue, parsley cream 18
- Grilled octopus, romesco 17
- Steak pie, dry aged beef 24
- Fillet of Indian spiced monkfish, Laksa sauce, pilau rice 20
- Braised short rib, crispy tendon, confit shallot 20
- Brill on the bone, seaweed butter 20
- Roast rump of lamb, peas, smoked yogurt 19
- Herb roast chicken, bread sauce, coq au vin garnish 18
- Fillet of hake, broccoli, almonds, yogurt 18
- Ribeye / sirloin (choice of sauce, chips ) 28
  
- Treacle tart, vanilla 6
- Baked rice pudding, damson jam doughnut 6
- Trifle 6
- Yogurt parfait, 'peach melba' 6
- Lemon, meringue, basil 6
- Black Mission fig & almond tart, bayleaf ice cream 7
- Pink Lady apple tatin 6 ½
- Miso caramel tart, vanilla 6
- Pear, almond & coffee tart, vanilla 7
- Chocolate, salted caramel, hazelnut 6
- Selection of Irish cheeses, homemade crackers, chutney 6 / 10

- Please inform a member of staff of any food intolerances or allergies upon arrival
- Please note that a 12% discretionary service charge will be added to tables of 6 or more and is distributed entirely to staff