



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

## SUNDAY MENU

### Snacks

Crispy olives, goats cheese	3 ½
Crubeens	4
Cod cheeks, oyster mayo	4 ½
Pigs head croquette, romesco	4
Homemade black pudding sausage rolls, house ketchup	5

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Pumpkin velouté, game turnover

Portavogie prawn, shellfish cocktail, crispy scallop

Salmon fishcake, cured salmon, lemon butter sauce

Country terrine, chutney, crispy bits

Crispy hen's egg, truffled potato

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28 day dry aged roast rib of beef, Yorkshire pudding, horseradish cream

Pan roasted stone bass, shellfish ravioli, sea beet

Daube of pork, heritage carrots, roast loin

Fillet of cod, crushed potato, leeks, mussel

Roast rump of Mourne lamb, fermented barley, curd

All main course served with Seasonal Vegetables and potatoes

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Warm chocolate croquette, orange, chestnut

Yoghurt, lemon curd, apricot, granola

Crème fraîche parfait, pear

Baked rice pudding, plum jam, shortbread

Custard tart, quince

3 courses £25.00

- 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  
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#### 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