

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

EARLY EVENING MENU (THUR & FRI 5.30pm - 6.30pm)

2 COURSE £25 / 3 COURSE £30

Crown Prince pumpkin & sage rotolo, hazelnut brown butter

Venison pappardelle, smoked fat crumb, parmesan

Mediterranean fish soup, garlic croûtons, saffron rouille

Ox cheek faggot, smoked bacon & mushroom, Bordelaise sauce

Twice baked three cheese soufflé, pear & walnut salad (v)

Fillet of red gurnard, roast bone sauce, harissa fishcake

Roast rump of lamb, W&B black pudding, gremolata

Green leaf salad, vinaigrette dressing 5

Hand cut chips 6

Baby potatoes, seaweed butter 6

Honey & mustard glazed carrots, spiced seeds 6

Miso caramel, nougatine, citrus cream

Chocolate & coffee, hazelnut, vanilla

Fig & almond tarte fine, fig leaf ice cream

- Please advise your server of any allergies upon arrival
- A discretionary 12% service charge is applied to all tables of 5 or more and is distributed entirely to the team

