

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Caramelised onion brioche, celeriac velouté, apple & hazelnut (v)

Venison pappardelle, smoked fat crumb, parmesan

Cured pollock, W&B sriracha, warm crumpet

Ox cheek faggot, smoked bacon & mushroom, Bordelaise sauce

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

Steamed fillets of plaice, shellfish, sauce Véronique

Stuffed Seaview Farm chicken, sweetcorn, girolles, roast chicken skin butter

Green leaf salad, vinaigrette dressing	5
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Hand cut chips	6
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Mash	6
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Honey & mustard glazed carrots	6
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Tiramisu

Chocolate & miso, 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

