

# WINE & BRINE

**LUNCH THUR - SAT 12 - 2pm**

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

**2 COURSE £25 / 3 COURSE £30**

Conway Farm cherry tomatoes, whipped ricotta, Bloody Mary dressing (v)

Spiced lamb kofta, smoked yogurt, cucumber

Salmon crudo, horseradish cream, pickled beetroot

Roast wood pigeon, pastilla, heritage beetroot

Rump of lamb, W&B black pudding, confit garlic

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

Pan fried fillet of coley, shellfish rice, fermented celeriac

Green leaf salad, vinaigrette dressing 5

Hand cut chips 6

New potatoes, seaweed butter 6

Charred cabbage, romesco, smoked almonds 6

Chocolate & miso, milk ice cream

Baked 'Beauty of Bath' apple, apricot, cardamom custard

Hazelnut parfait, nougatine, malt 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