

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Seaview Farm chicken and truffle terrine

Heritage beetroot hummus, Castelfranco, pickled chicory (v)

Leek & potato vichyssoise, smoked haddock, fermented potato bread

Roast Seaview Farm chicken, stuffed wing, mushroom fricassée

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

Fritto misto, garlic aioli

Roast leg of lamb, slow cooked belly, smoked yoghurt

Hand cut chips	6
Baby potatoes, seaweed butter	6
Vichy carrots	6
Mixed greens, yoghurt, mixed almonds	6

Hot Cross Bun, whey caramel, vanilla

Chocolate Nemesis, cultured cream, Mezcal

Rhubarb & ginger parfait

- 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