

# 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, mixed seed cracker(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)

Roast fillet of coley, salt cod brandade, pickled fennel

Roast leg of lamb, slow cooked belly, smoked yoghurt

Hand cut chips 6

Baby potatoes, seaweed butter 6

Vichy carrots, wild garlic 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

