

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
Pressed heritage beetroot, W&B whipped ricotta, mixed seed cracker(v)
Leek & potato vichyssoise, smoked haddock, fermented potato bread

Roast Seaview Farm chicken, whipped parfait, wild garlic
Twice baked three cheese soufflé, pear & walnut (v)
W&B fish pie, mixed leaf salad
Roast leg of lamb, spiced kofta, smoked yoghurt

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

Warm financier, amarena cherry, brioche ice cream
Chocolate Nemesis, cultured cream, Mezcal
Baked rice pudding parfait, blood orange, 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

