

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

Purple sprouting broccoli, yoghurt, mixed almonds 6

Mixed leaf salad, Caesar dressing 5

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

