

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, blood orange, mixed seed cracker (v)

Trout, sriracha butter, pickled potato

Roast saddle of rabbit, peas, wild garlic

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

Pan fried gurnard, shellfish bouillabaisse, saffron aioli

Roast rump of lamb, slow cooked belly, smoked yoghurt

Hand cut chips	6
Baby potatoes, seaweed butter	6
Castelfranco, blood orange & walnut salad	7
Broccoli, 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