

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Kilkeel crab & sweetcorn velouté, warm crumpet
Green Goodness Farm tomato & whipped ricotta salad, mixed seed crackers
Pigeon en croute

Grilled bavette steak, peppercorn sauce, shoe string potatoes
Twice baked three cheese soufflé, pear & walnut (v)
W&B fish pie, mixed leaf salad
Roast rump of lamb, smoked aubergine, harissa, pulled shoulder

Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Baby potatoes, seaweed butter	6
Sprouting broccoli & cauliflower, romesco & almonds	6

Date & Guinness sponge, brown bread ice cream
Gin soaked savarin, raspberry & white chocolate
Apricot, yoghurt, ginger and vanilla

- 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

