

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Cured coley, vietnamese dressing, warm crumpet
Green Goodness Farm tomato & whipped ricotta salad, mixed seed crackers
Pigeon en croute

Grilled bavette steak, Café de Paris butter, shoe string potatoes
Twice baked three cheese soufflé, pear & walnut (v)
Fish & chips, warm tartar sauce
Roast, stuffed Seaview Farm chicken, garlic kiev, broad beans

Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Baby potatoes, lemon & herb butter	6
Mixed greens, romesco & almonds	6

Chocolate pavé, cultured cream, nougatine
Gin soaked savarin, raspberry & white chocolate
Blackberry & vanilla arctic roll

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

