

WINE & BRINE

LUNCH FRI & SAT 12 - 2pm

EARLY EVENING MENU (WED - FRI 5pm - 6.15pm)

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, Café de Paris butter, shoe string potatoes

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

Fish & chip, warm tartare sauce

Roast rump of lamb, smoked aubergine, harissa, pulled shoulder

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

Date & Guinness sponge, brown bread ice cream

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