

WINE & BRINE

LUNCH FRI & SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Cured coley, Vietnamese dressing, warm crumpet
Grilled peach salad, whipped ricotta, mixed seed crackers
Pigeon en croute

Grilled bavette steak, Café de Paris butter, shoe string potatoes
Twice baked three cheese soufflé, pear & walnut (v)
Tempura of brill, warm tartare sauce, crispy potato
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 cauliflower, romesco & almonds	6

Raspberry trifle
Date & Guinness sponge, vanilla
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