

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Pigeon en croute

Tomato gazpacho, fermented potato bread (v)

Stuffed chicken wing, prawn, sriracha, tzatziki

Grilled bavette steak, peppercorn sauce, shoe string potatoes

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

W&B fish pie, mixed leaf salad

Stuffed Seaview Farm chicken, mushroom fricassée

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

Chocolate pavé, cultured cream, nougatine

Baked cheesecake, summer berries

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