

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Ricotta & spinach rotolo, mushroom fricassée (v)
Chicken liver parfait, stone fruit chutney, toasted brioche
Warm smoked fish tart

Roast Seaview Farm chicken, mushroom, young leek
Twice baked three cheese soufflé, pear & walnut salad (v)
Pan fried fillet of coley, lentil dahl, tenderstem broccoli
Slow cooked lamb belly, whipped polenta, gremolata

Hand cut chips	6
Baby potatoes, seaweed butter	6
Roasted roots, honey miso glaze, mixed seeds	6
Mixed greens, pickled raisins, hazelnut brown butter	6

Chocolate & cherry, vanilla
Walnut & amaretto cake, smoked cream
Ginger parfait, rhubarb, 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