

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)

Warm smoked fish tart, soft poached egg

Stuffed morel, duck consommé, young peas

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, wild garlic gremolata

Hand cut chips

6

Baby potatoes, seaweed butter

6

Mixed greens, yoghurt, toasted almonds

6

Chocolate & cherry, vanilla

Warm madeleines, stone fruit, butterscotch

Vanilla custard, rhubarb, caramelised white chocolate

- 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