

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Soft poached hen's egg, mushroom fricassée, rocket (v)

Venison faggot, celeriac, smoked bacon

Smoked fish kedgeree

Roast Seaview Farm chicken, salt baked celeriac, young leeks

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

Pan fried fillet of coley, warm tartare sauce, crispy potato

Slow cooked pork jowl, grilled hispi cabbage, mushroom XO

Hand cut chips	6
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Baby potatoes, seaweed butter	6
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Roasted roots, honey miso glaze, mixed seeds	6
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Mixed greens, pickled raisins, hazelnut brown butter	6
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Warm chocolate tart, malt ice-cream

Vanilla custard, rhubarb

Blood orange & ricotta tart, 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