

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, Jerusalem artichoke, smoked bacon
Smoked fish kedgeree

Confit Thornhill duck leg, creamed polenta, green peppercorn sauce
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, miso glaze

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

Warm chocolate mousse, marinated cherries, vanilla
Bread & butter pudding, custard, vanilla
Stone fruit parfait, brown sugar tuile

- 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

