

# 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 pappardelle, parmesan, smoked fat crumb  
Smoked salmon rillettes, cucumber, mixed seed cracker

Roast Seaview Farm chicken breast, stuffed wing, mushroom  
Twice baked three cheese soufflé, pear & walnut salad (v)  
Pan fried fillet of coley, Thai curry, broccoli, peanut rayu  
Slow cooked pork jowl, grilled hispi cabbage, miso glaze

Hand cut chips	6
Baby potatoes, seaweed butter	6
Cauliflower cheese	6
Mixed greens, pickled raisins, hazelnut brown butter	6

Warm chocolate mousse, marinated cherries, vanilla  
Walnut & amaretto cake, smoked chantilly cream  
Pistachio chiboust, mixed berries

- 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