

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