

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Beef shin brioche bun, summer broth

Heritage beetroot, whipped ricotta, mixed seed crackers

Fish crudo, elderflower, jalapeño, wasabi, fermented potato bread

Roast rump of lamb, spiced kofta, smoked yoghurt

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

Pan roasted fillet of coley, shellfish XO, young peas

Roasted wood pigeon, spiced sweetcorn, puffed grains

Hand cut chips	6
----------------	---

Mixed leaf salad, Caesar dressing	5
-----------------------------------	---

Baby potatoes, seaweed butter	6
-------------------------------	---

Tenderstem broccoli, romesco & almonds	6
--	---

Lemon curd, macerated strawberries, sorbet

Chocolate pavé, whey cremeux, nougatine

Peach melba, 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

