

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
Tomato gazpacho, fermented potato bread (v)
Stuffed chicken wing, prawn, sriracha, tzatziki

Roast rump of lamb, spiced kofta, smoked yoghurt
Twice baked three cheese soufflé, pear & walnut (v)
Pan roasted fillet of coley, pea risotto, crab cake
Roasted wood pigeon, spiced sweetcorn, puffed grains

Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Baby potatoes, seaweed butter	6
Sprouting broccoli & cauliflower, romesco & almonds	6

Lemon curd, macerated strawberries, sorbet
Baked cheesecake, summer berries
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

