

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Thornhill duck & chicken terrine, Madeira, celeriac
Heritage beetroot, whipped ricotta, mixed seed crackers
Fish crudo, elderflower, jalapeno, wasabi, fermented potato bread

Roast rump of lamb, pressed shoulder, wet garlic
Twice baked three cheese soufflé, pear & walnut (v)
Pan roasted coley, fennel brandade
Roast Seaview Farm stuffed chicken, garlic Kiev

Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Baby potatoes, seaweed butter	6
Florence onions, romesco & almonds	6

Lemon curd, pistachio, Goodberry Farm strawberries
Elderflower & gooseberry trifle
Whey caramel tart, orange, mascarpone sorbet

- 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

