

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Slow cooked veal shin ravioli, broad beans

Mushroom & tarragon vol au vent (v)

Cured trout, ajo blanco, cantaloupe melon, smoked almonds

Roast rump of lamb, spiced merguez sausage, smoked yoghurt

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

Pan roasted fillet of coley, roast bone sauce, shellfish XO

Roast saddle of rabbit, young peas

Hand cut chips 6

Baby potatoes, seaweed butter 6

Broccoli, yoghurt, mixed almonds 6

Mixed leaf salad, Caesar dressing 5

Apricot & camomile trifle

Chocolate pavé, mezcal, cultured cream

Orange & cardamom custard tart, 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

