

# 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

Pea & smoked haddock vol au vent

Torched mackerel, 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, prawn toast

Roast saddle of rabbit, garlic scapes

Hand cut chips 6

Baby potatoes, seaweed butter 6

Vichy carrots, mixed seeds 6

Mixed leaf salad, Caesar dressing 5

Lemon curd, pistachio, macerated strawberries

Chocolate pavé, mezcal, cultured cream

Miso 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

