

# WINE & BRINE

**LUNCH THUR - SAT 12 - 2pm**

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

**2 COURSE £30 / 3 COURSE £35**

Veal tartare, warm crumpet, smoked fat  
Heritage beetroot, shipped ricotta, mixed seed crackers  
Fish crudo, ajo blanco, cantaloupe melon, smoked almonds

Roast rump of lamb, pressed shoulder, wet garlic  
Twice baked three cheese soufflé, pear & walnut (v)  
Pan roasted fillet of coley, roast bone sauce, shellfish XO  
Roast saddle of rabbit, young peas, broad beans

Hand cut chips	6
Baby potatoes, seaweed butter	6
Mixed greens, yoghurt & almonds	6
Mixed leaf salad, Caesar dressing	5

Lemon curd, pistachio, macerated strawberries  
Elderflower & gooseberry trifle  
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