

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Veal tartare, fermented potato bread, smoked fat
Heritage beetroot, whipped 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

