

# 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  
Torched mackerel, elderflower, jalapeno, wasabi

Roast rump of lamb, pressed shoulder, wet garlic  
Twice baked three cheese soufflé, pear & walnut (v)  
Cured trout gravadlax, pea & dill risotto  
Roast saddle of rabbit, young peas, broad beans

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

