

# WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Heritage beetroot hummus, blood orange, mixed seed cracker (v)  
Mediterranean fish soup, saffron rouille, croûtons, parmesan  
Thornhill duck ravioli, Jerusalem artichoke velouté, chestnut

Slow cooked ox cheek pie, kidney sauce  
Twice baked three cheese soufflé, pear & walnut salad (v)  
Steamed fillets of plaice, young peas, smoked bacon, horseradish velouté  
Roast rump of lamb, slow cooked belly, gremolata

Hand cut chips	6
Baby potatoes, seaweed butter	6
Mixed greens, yoghurt, toasted almonds	6
Vichy carrots, wild garlic	6

Coffee Opéra, vanilla  
Warm madeleine, stone fruit, butterscotch  
Rhubarb Eton Mess

- 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

