

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Duck ravioli, spring broth, tarragon & wild garlic
Heritage beetroot hummus, blood orange, mixed seed cracker (v)
Salmon, sriracha butter, pickled potato

Roast saddle of rabbit, girolles, wild garlic
Twice baked three cheese soufflé, pear & walnut salad (v)
Pan fried coley, shellfish bouillabaisse, saffron aioli
Confit Thornhill duck leg, braised lentils & chicory

Hand cut chips	6
Baby potatoes, seaweed butter	6
Castelfranco, blood orange & walnut salad	7
Broccoli, yoghurt, mixed almonds	6

Coffee Opéra, vanilla
Warm financier, blood orange, fennel & almonds
Rhubarb & ginger parfait

- 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

