

# WINE & BRINE

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

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

**2 COURSE £25 / 3 COURSE £30**

Heritage beetroot, W&B whipped ricotta, blood orange (v)  
Warm smoked fish tart, soft poached hen's egg  
Thornhill duck broth, morels, young peas, wild garlic

Pressed pork jowl, mushroom XO, wild garlic  
Twice baked three cheese soufflé, pear & walnut salad (v)  
Pan fried fillet of coley, Atlantic prawn, Tom Yum  
Slow cooked ox cheek pie, kidney sauce

Hand cut chips	6
Baby potatoes, seaweed butter	6
Mixed greens, yoghurt, toasted almonds	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

