

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Thornhill duck ravioli, spring broth

Coddled duck egg, mushroom & truffle (v)

Kilkeel crab vol au vent, creamed leeks, brown crab sabayon

Spring lamb, gremolata, fermented potato bread

Twice baked three cheese soufflé, pear & walnut (v)

Fillet of gurnard, pistou broth

Slow cooked Thornhill duck leg, mushroom XO

Hand cut chips	6
Baby potatoes, seaweed butter	6
Broccoli, yoghurt, mixed almonds	6
Mixed leaf salad, Caesar dressing	5

Treacle sponge, miso caramel, brioche ice cream

Chocolate pavé, mezcal, cultured cream

Ginger parfait, amarena cherries, white chocolate

- 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

