

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Foie gras, smoked eel & ham knuckle terrine
Grilled leeks, soft poached hen's egg, brown butter sabayon(v)
Artichoke velouté, smoked haddock, fermented potato bread

Roast Seaview Farm chicken, wild garlic barigoule
Twice baked three cheese soufflé, pear & walnut (v)
Cured trout, pea & broads bean risotto, Riesling sauce
Slow cooked Thornhill duck leg, mushroom XO, charred onion

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

Treacle tart, brioche ice cream
Chocolate & miso, hazelnut
Baked cheesecake, caramelised pineapple

- 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

