

# WINE & BRINE

**LUNCH FRI & SAT 12 - 2pm**

**EARLY EVENING MENU ( WED - FRI 5pm - 6.15pm )**

**2 COURSE £30 / 3 COURSE £35**

Smoked haddock kedgeree

Chicken liver parfait, celeriac remoulade, toasted brioche

Beetroot hummus, mixed seed cracker

Grilled bavette steak, chimichurri, shoestring potatoes

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

Fish tempura, warm tartare sauce, Atlantic prawn

Slow cooked pork jowl, burnt apple, W&B black pudding

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| Hand cut chips | 6 |
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| Caesar salad | 6 |
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| Baby potatoes, seaweed butter | 6 |
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| Roast Crown Prince pumpkin, romesco & almonds | 6 |
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White chocolate, passionfruit, burnt meringue

Baked cheesecake, cultured cream

Pear & prune bakewell tart, vanilla

- 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