

WINE & BRINE

LUNCH FRI & SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Cured coley, jalapeño, elderflower, warm crumpet
Chicken, truffle & foie gras terrine, Madeira
Beetroot hummus, mixed seed cracker

Grilled bavette steak, chimichurri, shoestring potatoes
Twice baked three cheese soufflé, pear & walnut (v)
Fish tempura, warm tartare sauce, crispy potato
Slow cooked pork jowl, burnt apple, W&B black pudding

Hand cut chips	6
Caesar salad	6
Baby potatoes, seaweed butter	6
Pointed red cabbage, lemon & lovage butter	6

Chocolate pavè, nougatine, vanilla
Baked cheesecake, cultured cream
Baked apple, crumble, warm custard

- 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