

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
Green Goodness Farm tomato salad, whipped ricotta, mixed seed crackers
Chicken liver parfait, celeriac remoulade, toasted brioche

Grilled dry aged steak, chimichurri, shoe string potatoes
Twice baked three cheese soufflé, pear & walnut (v)
Fish tempura, tartare sauce, crispy potato
Confit Thornhill duck leg, braised lentils, smoked bacon

Hand cut chips	6
Caesar salad	6
Baby potatoes, lemon & lovage butter	6
Roast courgette, pickled raisin & hazelnut brown butter	6

Chocolate pavé, nougatine, vanilla
Date & Guinness sponge, butterscotch sauce
Blackberry & vanilla Arctic roll

- 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

