

WINE & BRINE

LUNCH FRI & SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Smoked haddock kedgeree

Pigeon en croute

Beetroot hummus, mixed seed cracker

Slow cooked ox cheek, chimichurri

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

Steamed fillet of plaice, romesco, Florence onions

Roast rump of lamb, pressed shoulder, smoked aubergine, harissa

Hand cut chips	6
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Caesar salad	6
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Baby potatoes, lemon & lovage butter	6
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Roast courgette, pickled raisin & hazelnut brown butter	6
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White chocolate, passionfruit, burnt meringue

Baked cheesecake, apricot, cultured cream

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

