

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

Hand cut chips	6
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Caesar salad	6
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Baby potatoes, seaweed butter	6
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Roasted courgettes, romesco & almonds	6
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White chocolate, passionfruit, burnt meringue

Baked cheesecake, cultured cream

Custard tart, tea soaked prune, 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