

WINE & BRINE

LUNCH FRI & SAT 12 - 2pm

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

2 COURSE £30 / 3 COURSE £35

Cured coley, crab apple, warm crumpet

Grilled peach salad, whipped ricotta, mixed seed crackers (v)

Pigeon en croute

Grilled bavette steak, Café de Paris butter, shoe string potatoes

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

Fish tempura, tartare sauce

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

Hand cut chips	6
Mixed leaf salad, Caesar dressing	5
Baby potatoes, seaweed butter	6
Grelot onions & romesco	6

Raspberry trifle

Date & Guinness sponge, brown bread ice 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

