

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

EARLY EVENING MENU (THUR & FRI 5.30pm - 6.30pm)

2 COURSE £25 / 3 COURSE £30

Crown Prince pumpkin velouté, brioche bun, marmite butter
Chicken liver parfait, celeriac remoulade, toasted brioche
Torched mackerel, Nam Jim, warm crumpet

Slow cooked pork belly, W&B black pudding, crab apple
Twice baked three cheese soufflé, pear & walnut salad (v)
Fillet of coley, shellfish rice, tempura
Seaview Farm chicken, girolles, sweetcorn

Green leaf salad, vinaigrette dressing	5
Hand cut chips	6
Baby potatoes, seaweed butter	6
Crushed root vegetables, black pepper	6

Damson chiboust, lemon verbena
Chocolate, hazelnut, vanilla
Fig & almond tarte fine, fig leaf ice cream

- 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

