

WINE & BRINE

Lunch 24th August

Warm crab brioche roll	7
Crispy olives, goats cheese	5
Pulled lamb flatbread, chimichurri, yogurt	7
Smoked salmon mousse, soda bread	5
'Nduja, brandade	6 ½
Crispy cod cheeks, aioli	6
Fench onion soup en croute	8
Scallop dashi	8 ½
Twice baked, three cheese soufflé	7
Charred baby gem, houmous, sunflower & pumpkin seeds	6 ½
Smoked & cured salmon crêpe, pickled fennel, caviar	5
White bean & smoked haddock velouté	5
Pressed pig's head croquette, salad of crispy ear	6
Cured & torched herring on toast	6
Crispy hen's egg, smoked haddock, broad beans, peas	7
Sautéed squid & spiced chickpea purée	8 ½
Chicken liver parfait, candied walnuts, Madeira jelly	5
Middle White pork belly, toasted cashew, sesame, carrot	10
Indian spiced fillet of coley, smoked yogurt, Laksa sauce	20
Ballotine of corn fed chicken, celeriac, charred baby gem	10
Mixed grill of fish (see server)	22
Roast pigeon, five spice turnip, beetroot	18
Fillet of sea trout, warm tartare sauce	10
Roast rump of lamb, peas, smoked yogurt	19
Steak pie, burnt onion	18
Lemon sole on the bone, seaweed butter	20
Braised short rib, caramelised beer onion, crispy tendon	20
Ribeye / Sirloin (choice of sauce, chips)	28
Grilled octopus, romesco	17
Treacle tart, custard	5
Glazed miso caramel, vanilla	6
Baked warm almond sponge, vanilla	5
Yogurt parfait, 'peach melba'	6
Lemon tart, meringue, basil	6
Chocolate, hazelnut, salted caramel	5
Trifle	6
Pink Lady apple tatin	6

- Please inform a member of staff of any food intolerances or allergies upon arrival
- Please note that a 12% discretionary service charge will be added to tables of 6 or more and is distributed entirely to staff