

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Asparagus velouté, crispy pheasant egg

Lamb kofta, couscous, yoghurt

Trio of hummus, crudités, mixed seed cracker (v)

Roast Thornhill duck breast, pie, pickled raisins

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

Roast fillet of red gurnard, roast bone sauce, broccoli, togarashi

New season lamb, slow braised shoulder, whipped ricotta, wild garlic

Green leaf salad 5

Hand cut chips 6

Mixed greens, yoghurt, toasted almonds 6

Baby potatoes, salted lemon butter 6

Apple tart, whey sorbet

Gâteaux Opéra, vanilla

Caramelised pineapple savarin, passionfruit, white chocolate

- 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

