

# WINE & BRINE

**LUNCH THUR - SAT 12 - 2pm**

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

**2 COURSE £25 / 3 COURSE £30**

Soft pheasant's egg, mushroom, celeriac brioche

Beef cheek agnolotti, summer consommé

Gurnard crudo, elderflower dressing, warm crumpet

Rare breed Saddleback pork, W&B black pudding, burnt apple purée

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

Fillet of hake, roast bone velouté, courgette, new season carrots

Roast rump of lamb, spiced kofta, smoked yoghurt

Green leaf salad	5
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Hand cut chips	6
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Spring onions, garlic scapes, romesco, yoghurt	6
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Baby potatoes, salted lemon butter	6
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Goodberry Farm strawberry, semifreddo, sorrel sorbet

Chocolate and vanilla tartlet

Cherry and almond financier, custard

- 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