

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Asparagus velouté, smoked trout, crispy pheasant egg
Duck terrine, celeriac, pickled enoki mushroom
Green Goodness Farm radish, whipped ricotta, basil, mix seed cracker (v)

Ecclesgreen Heritage pork belly, W&B black pudding, lemon & kombu
Twice baked three cheese soufflé, pear & walnut salad (v)
Fillet of red gurnard, roast bone sauce, sprouting broccoli, togarashi
New season lamb, whipped ricotta, young peas, pressed shoulder

Green leaf salad	5
Hand cut chips	6
Mixed greens, yoghurt, toasted almonds	6
Baby potatoes, salted lemon butter	6

Carrot cake, blood orange, walnut, cream cheese
Warm chocolate tart, sherry poached raisins, nougat, milk ice cream
Pain perdu, passionfruit, caramelised pineapple

- 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

