

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Conway Farm tomato gazpacho, cantaloupe melon (v)

Spiced lamb kofta, smoked yogurt, cucumber

Salmon crudo, W&B sriracha, smoked roe

Roast wood pigeon, pastilla, heritage beetroot

Seaview Farm chicken and leek pie, smoked bacon

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

Roast fillet of coley, salt cod brandade, summer barigoule

Green leaf salad	5
------------------	---

Hand cut chips	6
----------------	---

Creamed cavolo nero	6
---------------------	---

Colcannon	6
-----------	---

Chocolate & coffee

Baked 'Beauty of Bath' apple, apricot, cardamom custard

Wild blackberries, chiboust, sorrel

- 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