

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Steamed venison brioche bun, game broth, smoked bacon
Cauliflower croquette, parmesan, hazelnut brown butter (v)
Jerusalem artichoke velouté, warm crab crumpet

Roast & confit rump of lamb, cucumber & mint gremolata
Twice baked three cheese soufflé, pear & walnut salad (v)
Butter poached fillet of coley, roasted cauliflower
Roast red-legged partridge, sweetcorn, girolles

Hand cut chips	6
Baby potatoes, seaweed butter	6
Spiced muhammara, roasted roots, mixed seeds	6
Mixed greens, hazelnut brown butter	6

Spiced pineapple sponge, vanilla
Chocolate & passionfruit
Baked cheesecake, damson jam

- 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

