

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm
EARLY EVENING MENU (THUR & FRI 5.30pm - 6.30pm)
2 COURSE £25 / 3 COURSE £30

Artichoke velouté, pickled walnuts, brioche bun, marmite butter(V)
Chicken liver parfait, stone fruit chutney, celeriac remoulade
Torched mackerel, nam jim, pickled cucumber

Roast rump of lamb, W&B sriracha, pressed belly
Twice baked three cheese soufflé, pear & walnut salad (v)
Pan fried fillet of coley, thai curry, prawn & potato fritter
Venison steamed suet pudding, crushed carrot & parsnip

Hand cut chips	6
Creamed mash	6
Roasted roots, honey & miso glaze, mixed seeds	6
Mixed greens, pickled raisins, hazelnut brown butter	6

Chocolate & miso, vanilla
Stone fruit parfait, brown sugar tuile
Rhubarb soufflé, almonds & white chocolate

- Please note we are unable to split bills so only one payment per table
- 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

