

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

