

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Venison dumpling, game broth, smoked bacon
Cauliflower croquette, parmesan, hazelnut brown butter (v)
Torched mackerel, sweet & sour broth

Roast & confit red - legged partridge, sweetcorn, girolles
Twice baked three cheese soufflé, pear & walnut salad (v)
Market fish, shellfish bisque, Atlantic prawns
Slow cooked venison, roast pumpkin, muhammara

Hand cut chips	6
Baby potatoes, seaweed butter	6
Roasted roots, honey & miso glaze, mixed seeds	6
Creamed sprouts, chestnut & bacon	6

Lime soaked savarin, white chocolate
Chocolate & clementine
Buttermilk pannacotta, spiced pear

- 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

