

WINE & BRINE

LUNCH THUR - SAT

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

2 COURSE £25 / 3 COURSE £30

Pulled lamb shoulder, pickled cucumber, smoked yoghurt, mint
Ricotta, parmesan & kale rotolo, toasted hazelnuts (v)
Fish soup, saffron rouille, garlic croutons, parmesan

Roast Seaview Farm chicken, parmesan, salted lemon
Steamed fillet of coley, young peas, asparagus, smoked cod roe
Twice baked three cheese soufflé, pear & walnut salad (v)
Roast picanha steak, beef fat potato, chimichurri

Broccoli, tahini dressing	5.5
Hand cut chips	5.5
Baby potatoes, mint & salted lemon butter	5.5

Passion fruit parfait, chocolate
Poached Yorkshire rhubarb, crème fraîche
Baked Alaska

- 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

WINE & BRINE COCKTAILS - ALL £11

ESPRESSO MARTINI - VODKA, ESPRESSO, TIA MARIA
 FRENCH MARTINI - VODKA, CHAMBORD, PINEAPPLE
 GIN BRAMBLE - GIN, BLACKBERRY LIQUEUR, LIME
 DARK & STORMY - DARK RUM, LIME, GINGER BEER
 PISCO SOUR - PISCO, LIME, EGG WHITE

MOCKTAILS £7

0% GIN BRAMBLE
 VIRGIN MOJITO
 ARMAGH APPLE GIN SERVE (0%), ELDERFLOWER

CHAMPAGNE & SPARKLING WINE**GLASS BOTTLE**

PROSECCO DOC SPUMANTE, VENETO, ITALY	9.00	35.00
LANGLOIS CRÉMANT DE LOIRE	12.00	59.00
LAURENT LEQUART, BRUT RESERVE CHAMPAGNE	14.00	75.00
BILLECART SALMON CHAMPAGNE NV		90.00
BOLLINGER NV		99.00

WHITE

AQUILINE SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA	7.50	25.00
THE LAST STAND CHARDONNAY, AUSTRALIA	7.50	26.00
RENIDEO PINOT GRIGIO, ITALY	7.50	25.00
FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA	9.50	39.00
MAYDAY, SAUVIGNON BLANC, MARLBOROUGH, NZ	9.00	36.00
BODEGAS CASTRO MARTIN ALBARINO, SPAIN	10.50	42.00
DOMAINE GUEGUEN CHABLIS, FRANCE, 2022	14.00	54.00
VEDILHAN VIOGNIER, FRANCE		32.00
PETH - WETZ RIESLING, GERMANY		35.00
LE JADE PICPOUL DE PINET, FRANCE		33.00
LOESS VERDEJO, RUEDA, SPAIN		39.00
AU BON CLIMAT CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA, 2021		55.00
DOMAINE MANCIAT - PONCET POUILLY- FUISSÉ LES CRAYS, FRANCE, 2022		60.00
M.& E. ROBLIN, SANCERRE, FRANCE, 2021		70.00
DOMAINE JUSTIN GIRARDIN SANTENAY, FRANCE, 2022		75.00
DOMAINE DROUHIN ROSEROCK CHARDONNAY, OREGON, U.S.A., 2019		84.00
OLIVIER LEFLAIVE MONTAGNY 1ER CRU, BURGUNDY, 2022		99.00

RED

LES JARDINS DIVERS MERLOT, LANGUEDOC, FRANCE	7.50	26.00
MARQUES DE MUNDAIZ RIOJA CRIANZA, SPAIN	8.25	32.00
LEEUWENKUIL, SHIRAZ, SWARTLAND, SOUTH AFRICA	7.75	29.00
ALTOSUR, MALBEC, ARGENTINA	8.25	32.00
PETH - WETZ SPÄTBURGUNDER (PINOT NOIR), RHEINHESSEN, GERMANY	9.50	39.00
ALABASTRO, ALENTEJO, PORTUGAL	8.25	32.00
ZENSA PRIMITIVO, ITALY		32.00
RUSTENBERG, CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA		36.00
DOMAINE DES TOURELLES, BEKAA VALLEY, LEBANON	11.00	43.00
CORTE GIARA VALPOLICELLA RIPASSO, ITALY		45.00
CHÂTEAU FRANC CARDINAL, BORDEAUX, FRANCE, 2016		43.00
URBINA, RIOJA RESERVA, SPAIN, 2006		54.00
NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2022		55.00
SAINT JOSEPH, COURSDON SILICE, FRANCE, 2021		65.00
CHÂTEAU LA FLEUR PENIN, ST EMILION GRAND CRU 2020		59.00
PRUNOTTO NIZZA BANSELLA DOC (BARBERA), ITALY, 2019		60.00
CHÂTEAU LE COTEAU MARGAUX, FRANCE, 2016		69.00
RIDGE LYTTON SPRINGS, ZINFANDEL, CALIFORNIA, 2020		92.00
AU BON CLIMAT KNOX ALEXANDER PINOT NOIR, CALIFORNIA, 2019		99.00

ROSÉ

VALLE ESTADEA ROSADO RIOJA, SPAIN	7.50	26.00
VILLA WOLF PINOT NOIR ROSÉ, GERMANY		34.00

