

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Torched mackerel, smoked potato pancake, beetroot & buttermilk
Pheasant sausage, whipped polenta, pickled silverskin onions
Artichoke velouté, mushroom caramel butter, brioche (v)

Venison suet pudding, crushed root vegetables
Twice baked three cheese soufflé, pear & walnut salad (v)
Fillet of sea trout, roasted onion broth, smoked bacon
Roast Seaview Farm chicken breast, potato and truffle galette

Grilled cabbage, romesco, smoked almonds	6
Hand cut chips	6
Crushed root vegetables, black pepper	6
Baby potatoes, salted lemon butter	6

Rhubarb parfait
Warm chocolate mousse, hazelnut, cherry ripple
Cranberry bakewell, vanilla

- 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

PALOMA - TEQUILA BLANCO, LIME, GRAPEFRUIT SODA
 APEROL SPRITZ - APEROL, PROSECCO, SODA
 GIN BRAMBLE - GIN, BLACKBERRY LIQUEUR, LIME
 DARK & STORMY - KRAKEN RUM, LIME, GINGER BEER
 PISCO SOUR - PISCO, LIME, EGG WHITE
 FRENCH MARTINI - VODKA, CHAMBORD, PINEAPPLE

MOCKTAILS £7

0% GIN BRAMBLE
 VIRGIN MOJITO
 0% ARMAGH APPLE GIN SERVE, ELDERFLOWER
 GOLD & STORMY - RUM (0%), LIME, GINGER

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 ROSÉ CHAMPAGNE		130.00
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
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
FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA		39.00
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 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
LEEUVENKUIL, 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
RUBUS GARNACHA & TEMPRANILLO, SPAIN		35.00
RUSTENBERG, CABERNET SAUVIGNON, STELLENBOSCH, SOUTH AFRICA		36.00
DOMAINE DES TOURELLES, BEKAA VALLEY, LEBANON	12.00	45.00
CORTE GIARA VALPOLICELLA RIPASSO, ITALY		45.00
CHÂTEAU FRANC CARDINAL, BORDEAUX, FRANCE, 2019		43.00
URBINA, RIOJA RESERVA, SPAIN, 2006		54.00
NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2022		55.00
DOMAINE DE LA CHARBONNIÈRE, CHÂTEAUNEUF DU PAPE, 2020		89.00
CHÂTEAU LA FLEUR PENIN ST EMILION GRAND CRU, FRANCE, 2022		59.00
PRUNOTTO NIZZA BANSELLA DOC (BARBERA), ITALY, 2020		60.00
MARQUIS DE TERME, MARGAUX, FRANCE, 2018		72.00
RIDGE LYTTON SPRINGS, ZINFANDEL, CALIFORNIA, 2020		92.00
AU BON CLIMAT KNOX ALEXANDER PINOT NOIR, CALIFORNIA, 2019		99.00

ROSÉ

EL NINOT DE PAPER ROSÉ, SPAIN	7.50	26.00
VILLA WOLF PINOT NOIR ROSÉ, GERMANY		34.00