

WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Mediterranean fish soup, garlic croutons, saffron rouille
Black pudding, crispy hen's egg, wild garlic velouté
Ajo blanco, crispy olive, goat's cheese, cantaloupe melon

Roast Seaview Farm chicken ballotine, wild garlic
Twice baked three cheese soufflé, pear & walnut salad (v)
Fillet of red gurnard, smoked bacon, pea à la française
New season lamb, whipped ricotta, pressed shoulder

Grilled cabbage, Caesar dressing, parmesan	6
Hand cut chips	6
Mixed greens, yoghurt, toasted almonds	6
Baby potatoes, salted lemon butter	6

Bread and butter pudding, soaked raisins, cardamon, vanilla
Rum and pineapple savarin, white chocolate, lime
Chocolate & orange, hazelnut, 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