

# WINE & BRINE

LUNCH THUR - SAT 12 - 2pm

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

2 COURSE £25 / 3 COURSE £30

Smoked trout rillettes, lemon and kombu condiment

Chicken liver parfait, toasted brioche, stone fruit chutney

Salt baked celeriac, hazelnut brown butter, mushroom caramel (v)

Roast rump of lamb, pressed shoulder, whipped ricotta, wild garlic

Twice baked three cheese soufflé, pear & walnut salad (v)

Steamed fillets of brill, shellfish, warm tartare sauce

Seaview Farm chicken breast, potato & truffle galette, mushroom caramel

Shredded cabbage, Caesar dressing, parmesan 6

Hand cut chips 6

Honey glazed carrots 6

Baby potatoes, salted lemon butter 6

Miso caramel, banana

Warm chocolate tart, damson

Prune & armagnac tart, milk ice cream

- 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

