

WINE & BRINE

Lunch 18th September

- Warm crab brioche roll 7
- Crispy olives, goats cheese 5
- Pulled lamb flatbread, chimichurri, yogurt 7
- Smoked salmon mousse, soda bread 5
- Crispy monkfish cheek, oyster mayo 6

- Cured salmon, buttermilk, horseradish 5
- Beef shin faggot, parsley, confit garlic, crispy tendon 6 ½
- Twice baked, three cheese soufflé 8
- Cauliflower risotto, toasted hazlenuts 7
- Sweetcorn velouté, prawn toastie 5
- Crispy hen's egg, pulled ham, caviar 7
- Cured & torched herrings on toasted crumpet 6 ½
- Sautéed squid & spiced chickpea purée 8
- Pig's head croquette, rooftop beetroot 6 ½
- Chicken liver parfait, candied walnuts, Madeira jelly 5
- French onion soup en croute 8
- Scallop dashi 8 ½

- Middlewhite pork belly, braised cheek, cauliflower cheese 10
- Mixed grill of fish (see server) 22
- Rump cap of beef, parsley cream, confit potato 18
- Roast saddle of lamb, confit sweet pepper 18
- Steak pie, burnt onion 18
- Fillet of Indian spiced monkfish, Laksa sauce, pilau rice 20
- Braised short rib, crispy tendon, confit shallot 20
- Lemon sole on the bone, seaweed butter 20
- Herb roast chicken, coq au vin 10
- Fillet of hake, broccoli, almonds, yogurt 10
- Ribeye / sirloin (choice of sauce, chips) 28

- Hand cut chips 4
- Baby boiled potatoes, seaweed butter 4
- Roasted roots 4
- Mixed greens 4

- Treacle tart, custard, vanilla 5
- Baked rice pudding, spiced plum, shortbread 5
- Damson & rosehip trifle, jam filled doughnut 6
- Lemon tart, meringue, basil 6
- Black Mission fig & almond tart, bayleaf ice cream 7
- Pink Lady apple tatin 6 ½
- Miso caramel tart, vanilla 6
- Pear, almond & coffee tart, vanilla 5
- Chocolate, salted caramel, hazelnut 6

- Please inform a member of staff of any food intolerances or allergies upon arrival
- Please note that a 12% discretionary service charge will be added to tables of 6 or more and is distributed entirely to staff