

WINE & BRINE

Sunday 15th 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 cheeks, oyster mayo 6

Cured salmon, buttermilk, horseradish
Beef shin faggot, parsley, confit garlic, crispy tendon
Twice baked, three cheese soufflé (supp 2)
Sweetcorn velouté, prawn toastie
Crispy hen's egg, pulled ham, caviar
Shellfish cocktail
Cured & torched herrings on toasted crumpet
Pig's head croquette, rooftop beetroot
Chicken liver parfait, candied walnuts, Madeira jelly
French onion soup en croute (supp 2)

Roast Middlewhite pork loin, spiced apple, crubeen
Rump cap of beef, cauliflower cheese
Mixed grill of fish (see server) (supp 4)
Roast saddle of lamb, confit sweet pepper
Grilled octopus, romesco, smoked yogurt
Steak pie, dry aged beef (supp 6)
Fillet of Indian spiced cod, Laksa sauce
Braised short rib, confit potato, crispy tendon
Lemon sole on the bone, seaweed butter (supp 2)
Herb roast chicken, coq au vin
Fillet of hake, broccoli, almonds, yoghurt
28 day dry aged roast sirloin, Yorkshire pudding, horseradish

Treacle tart, custard, vanilla
Baked rice pudding, damson jam doughnut
Lemon, meringue, basil
Black Mission fig & almond tart, bayleaf ice cream
Pink Lady apple tatin
Warm pear, almond & coffee tart, vanilla
Chocolate, salted caramel, hazelnut
Miso caramel tart, vanilla

3 courses £28

- 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

