

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses £19.95 / 3 courses £24.95

Add a glass of house white or red for £4.75 or a bottle for £27.95

Starter

3 Tiger Prawns

Grilled prawns with aioli

Roasted Cauliflower (VG)

Oyster mushrooms, pickled onion, sunflower seed sauce & nasturtium

Beef Tartare

Artichoke crisps & béarnaise

Main Course

Crab Bucatini

Bucatini pasta, white crab meat & chilli

Chicken Supreme

Potato dauphinoise, seasonal greens, prunes & jus

Pan Fried Hake

Confit fennel, mussels, cockles & curry saffron cream

Savoy Cabbage (VG)

Hazelnut and mushroom caviar, cep cream & enoki tempura

Sides + £5.75

Cauliflower Cheese (V) / Tenderstem Broccoli & Gremolata (VG) /

Garlic Butter New Potatoes (V) / Skinny Fries (V)

Dessert

Tiramisu (V)

Traditional recipe

Honey Madeleine (V)

Vanilla crème anglaise

Ice Cream & Sorbet Selection (V)

12pm-5pm, Monday – Sunday. Available for up to 6 guests only

(V) Vegetarian. (VG) Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.