

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

Charcuterie & Cheeses

Charcuterie selection

Serrano ham, Chorizo, Saucisson,
Cecina, Morcon

each £5.95 / all £19.95

Cheeses from "Fromagerie Beillevaire"

Each £4.50 - Selection of three / five - £12.00 / £19.00

Sainte-Maure, Centre, France - Unpasteurised - Goat
Saint Nectaire Paille De Seigle, Auvergne, France - unpasteurised - Cow
Brun De Noix, Pays de la Loire, France - Unpasteurised - Cow
Comte, aged 30-36 months, Franche-Comté, France - Cooked - Cow
Fourme D'Ambert, Auvergne, France - Pasteurised - Cow

Small Bites

Smoked Almonds	£4.50
Nocellara del Belice Olives	£4.50
Mini Chorizo	£6.95
Hummus & Pita bread	£6.95
Artichoke Tempura	£6.95
Short Rib Croquette	£7.50

Starters

Crab Salad

Mango, avocado puree & coriander cress

£13.95

Colchester Rock Oysters

each ½ dozen

£3.50 £16.50

Grilled Prawns

Aïoli mayonnaise, garlic butter & salad leaves

each £3.50, ½ dozen £16.50

Seafood Platter

Mussels, Rock oysters, prawns, clams, crab salad,
lemon & shallot vinegar

1-2 ppl £32.50 / 2-3ppl £55.50

Cep Velouté (V)

Herbs Chantilly & sourdough croutons

£9.95

Burrata (V)

Mushrooms, smoked onion puree &
hazelnut

£13.95

Seared Scallops

Pumpkin puree, pickled ginger
& pine nuts

£13.95/£23.95

Goose & Mustard Terrine

Spiced apple relish & brioche

£11.95

Main Courses

Our main courses are prepared daily on the premises from freshly delivered ingredients

Stone Bass

Crushed new potatoes, fresh herbs &
shellfish bisque

£22.95

Slow Roasted Lamb Shoulder

Quince, turnip & lamb broth

£21.95

Cheese Burger

Tomato relish, mustard, brioche bun
& fries

£17.95

Roasted Butternut Squash (V)

Kale, freekeh & spiced pumpkin velouté

£14.95

Seared Tuna

Asian broth, bok choy, shitake mushroom,
toasted peanut & coriander cress

£23.95

Fish Pie

Curried béchamel, leeks, mashed potatoes,
& sourdough croutons

£21.50

Charcoal Grills

Snowdonian Welsh Black X Beef:

All our Steaks are aged for 28-days

Rib Eye Steak

10 oz = 280g £27.95

12 oz = 340g £31.95

Sirloin Steak

12 oz = 340g £28.95

16 oz = 450g £35.95

Fillet Steak

8 oz = 225g £28.95

10 oz = 280g £34.95

Sides

£4.50 each

Triple Cooked Chips

Mixed Leaf Salad with balsamic dressing

Buttered New Potatoes

Skinny Fries

Seasonal Vegetables

Home-Made Sauces

each £2.50

Béarnaise

Peppercorn

Restaurant Team

Managing Director - Emiliano Isufi

Head Chef - Kris Wysocki

Head Sommelier - Jules Bensacq

For groups, private room bookings and special occasions, please ask for a tailor-made quote.

(V) Vegetarian. If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering. Allergens information available upon request.

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your initial bill.