

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

Unprecedented Lunch Offer for March and April

3 courses £9.95 (normally £21)

Starter

Cep Velouté (V)

Herbs Chantilly & sourdough croutons

Smoked Salmon

Pickled cucumber, lemon, dill & mustard yoghurt

Goose & Mustard Terrine

Spiced apple relish & brioche

Main Course

Roasted Butternut Squash (V)

Kale, freekeh & spiced pumpkin velouté

Fish Pie

Mashed potatoes & curry béchamel

Corn-fed chicken breast

Hispi cabbage & shallots

Dessert

Apple and rhubarb crumble

Cinnamon ice cream

Signature madeleine

Served with vanilla crème Anglaise

Selection of 2 cheeses

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