

28-50

WINE WORKSHOP & KITCHEN

Summer Lunch Menu

2 courses £19.95 / 3 courses £22.95

Starter

Gazpacho (V)

Pickled cucumber, black olive & basil

Thai Salad (V)

Grapefruit, cucumber & fresh coconut

Salmon Ceviche

Ginger, chilli & avocado

Main Course

Black Olive Polenta (V)

Cherry tomato, compote & herb salad

Cod

Fennel, mussels & saffron vinaigrette

Corn-fed chicken breast

Ratatouille & jus

Dessert

Julien's Chocolate Orange Mousse

Eton Mess

Meringue, berries & strawberry sorbet

Home-made Ice Cream and Sorbet Selection

Monday – Sunday 12pm-6:30pm, excludes Saturday

Available for up to 8 guests only

(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.

A discretionary service charge of 12.5% will be added to your initial bill.