

# 28-50

WINE WORKSHOP & KITCHEN

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## Lunch Menu

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**2 courses £19.95 / 3 courses £22.95**

### Starter

Jerusalem Artichoke Soup (Vg)  
*Ceps & sourdough crouton*

Roasted Beetroots (Vg)  
*Coconut yogurt, dukkah, amaranth*

Salmon Ceviche  
*Ginger, chilli & avocado*

### Main Course

Black Olive Polenta (V)  
*Cherry tomato, compote & herb salad*

Cod  
*Leek fondue, shellfish & saffron cream*

Corn-fed chicken breast  
*Barley, squash, onion soubise, jus*

### Dessert

Chocolate Orange Mousse

Autumn Mess  
*Meringue, almond diplomat & plum*

Home-made Ice Cream & Sorbet Selection

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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.