

# 28-50

WINE WORKSHOP & KITCHEN

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## Rosé Summer Menu

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4 Courses

Includes a bottle of Les Agasses Rosé Wine for 2 people

### Small Bites

**Truffle Arancini (V)**

*Truffle Mayo*

**Artichoke Tempura (V)**

*Aioli*

**Hummus & Pitta Bread (V)**

### Starters

**Salmon Ceviche**

*Ginger, chilli & avocado*

**Thai Salad (V)**

*Pomelo, cucumber & fresh coconut*

**Goat's Curd (V)**

*Watermelon, almond, honey & lime dressing*

### Mains

**Burrata (V)**

*Peach, almond & salsa verde*

**Black Olive Polenta (V)**

*Cherry tomato compote & herb salad*

**Seared Tuna Niçoise Salad**

*Baby gem, pepper, new potatoes, cherry tomatoes & olive*

### Desserts

**Eton Mess**

*Meringue, berries & strawberry sorbet*

**Lemon Posset**

*Fresh berries*

**Strawberry Tartelette**

*Vanilla crème pâtissière & fresh strawberries*

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Available every day throughout summer, until Sunday 20<sup>th</sup> September  
Or upgrade to a magnum of Chateau de Berne Esprit Méditerranée 2019,  
4 courses for £44.95 with a magnum for 2  
(or £34.95 including a magnum for 4)

(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.