

# 28-50

WINE WORKSHOP & KITCHEN

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## Lunch Menu

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

### Starter

Cep Velouté (V)

*Herb and truffle chantilly & sourdough crouton*

Roasted Beetroot (Vg)

*Coconut yogurt, dukkah & amaranth*

Salmon Ceviche

*Ginger, chilli & avocado*

### Main Course

Roasted Romanesco Cauliflower (Vg)

*Oyster mushrooms, spiced celeriac purée, pickled cauliflower, tapioca & hazelnut pesto*

Hake

*Leek fondue, shellfish & saffron cream*

Corn-fed chicken breast

*Barley, squash, onion soubise & jus*

### Dessert

Chocolate Orange Mousse

Autumn Mess

*Meringue, almond diplomate & 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.