

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

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

Truffle Polenta (Vg)

Wild mushroom, pickled shallot & cep cream

Hake

Leek fondue, shellfish & saffron cream

Corn-fed chicken breast

Barley, squash, onion soubise & jus

Dessert

Chocolate Orange Mousse

Chocolate crumb

Winter Mess

Meringue, praline diplomat & pear

Home-made Ice Cream & Sorbet Selection

Monday – Sunday 12pm-5pm, excludes Saturday

Available for up to 6 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.