

28-50

WINE WORKSHOP & KITCHEN

Spring Menu

3 Courses with a glass of wine paired for each course

Available every day throughout Spring

£37.50

Starters

Asparagus (V)

Smoked onion puree, pickled cucumber, peashoots & melba toast

Salmon Ceviche

Ginger, chilli & avocado

Burrata (V)

Broad beans, radish, almond & salsa verde

Served with a 75ml glass of Gruner Veltliner, 2018

Mains

Seared Tuna

Artichoke, courgette, almond & romesco sauce

Lamb Shoulder

Jersey royals, spring greens & lamb jus

Caponata (V)

Baby fennel, pinenut & crostini

Served with a 125ml glass of Saumur, 2018

Desserts

Lemon Posset

Lemon & lavender sablé

French Vanilla Rice Pudding

Caramel sauce & pistachio, served chilled

Chocolate Madeleine

Crème anglaise

Served with a 75ml glass of Moscato, 2016

(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.