

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses £21.95 / 3 courses £24.95

Starter

Gazpacho (V)

Pickled cucumber, black olive & basil cress

Ham Hock Terrine

Gribiche sauce & cornichons

Salmon Ceviche

Ginger, chilli & avocado

Main Course

Seabass

Butterbeans, piquillo coulis & basil cress

Poussin

Grilled baby gem, parmesan & aioli

Black Olive & Fresh Herb Polenta (V)

Cherry tomato compote & herb salad

Dessert

Bourbon & Chocolate Mousse

Chocolate crumb

Lemon Posset

Lemon & lavender sablé

Home-made Ice Cream & Sorbet Selection

12pm-5pm, Monday - Friday

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.