

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses £22.95 / 3 courses £25.95

Starter

Cep Velouté Soup (VE)
Wild Mushrooms & herb Chantilly

Duck & Pistachio Rilette
Celeriac remoulade & sourdough

Gravlax
Pickled cucumber, dill & mustard yoghurt

Main Course

Seabass
Butterbeans, piquillo coulis & basil cress

Chicken Supreme
Truffled purple potatoes, baby leeks, girolles Riesling sabayon & jus

Celeriac (VE)
Sweetcorn puree, miso, almond, furikake & crispy kale

Dessert

Chocolate Mousse
Clementine & chocolate crumb

Winter Mess
Praline diplomate, meringue, pears & lemon balm

Home-made Ice Cream & Sorbet Selection

12pm-5pm, Monday - Friday
Available for up to 6 guests only

(V) Vegetarian (VE) Vegan. 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.