

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. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your initial bill.
