

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

Smoked Almonds (V)

£4.95

Mini Chorizo

£8.50

Padron Peppers, Grana Padano (V)

£8.50

Nocellara Del Belice Olives (V)

£4.95

Hummus & Pitta Bread (V)

£8.50

Chicken Wings, Lime Yoghurt

£8.50

Charcuterie Selection

Each £4.95 / five £19.95

Cheeses Selection (V)

Each £4.95 / five £19.95

Cheese And Charcuterie Selection

All five cheeses and five charcuteries
£36.95

Sharing Platter

Olives, hummus, chicken wings
padron peppers & roasted squash
£19.95

Starters

Scallops Tartare

Apple, gherkin, aioli & beetroot gel
£16.50

Burrata (V)

Heritage tomato, fresh cucumber, radish
& salsa verde
£15.95

Oysters

each	½ dozen	9
£3.95	£21.95	£31.95

Asparagus (V)

Duck egg, smoked butter hollandaise &
rye bread
£13.50

Crab Salad

Avocado purée, mango & coriander
£16.50

Tiger Prawns

each	½ dozen	9
£3.95	£21.95	£31.95

Mains

Cod

Chorizo, broad beans, peas & jus
£26.95

Chicken Supreme

New potato, spring vegetables & jus
£23.95

Sea Bream

Fennel, spring greens & caper beurre
blanc
£27.50

28-50 Cheeseburger

Iceberg lettuce, pickles, caramelized
onions, smoked bacon & truffle mayo,
Served with fries
£19.95

Pumpkin Risotto (V)

Sage & lemon dressing
£16.95

100z Rib Eye Steak

28 days aged British beef, served with
watercress salad & fries
£33.95

Savoy Cabbage (VG)

Mushroom mousse, miso onion purée,
crispy potato & pickled kohlrabi
£16.95

8oz Fillet Steak

28 days aged British beef, served with
watercress salad & fries
£34.95

Wine Pairings

Discovery Pairing

2 Courses £19.00 / 3 courses £25.00 (125ml)

Prestige Pairing

2 Courses £39.00 / 3 courses £59.00 (125ml)

Sides

£5.50 each

Heritage Tomato Salad, Shallots &
Olive Oil
Purple Broccoli & Gremolata
Roasted Squash & Chili
Skinny Fries

Sauces

£2.95 each

Peppercorn
Maitre d' Garlic Butter
Salsa Verde

Desserts

Crème Caramel

£8.95

Lemon Curd Tart

Coconut
£8.95

White Chocolate Cheesecake

Strawberry sorbet
£8.95

Profiteroles

Praline Chantilly, chocolate &
hazelnuts
£8.95

Chocolate Mousse

Chocolate soil
£8.95

Home-made Ice Cream and

Sorbet Selection
£7.95

(V) Vegetarian. (VG) Vegan. (GF) Gluten free. 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.

For groups, private room bookings and special occasions, please ask for a tailor-made quote.