

# 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  
£37.95

#### Sharing Platter

Olives, hummus, piquillo peppers  
padron peppers & roasted squash  
£19.95

### Starters

#### Scallops Tartare

Apple, gherkin, aioli & beetroot gel  
£16.95

#### Burrata (V)

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

#### Oysters

each	½ dozen	9
£3.95	£21.95	£31.95

#### Roasted Beetroot (VG)

Coconut yoghurt, dukkah, pink ginger  
& coriander  
£13.95

#### Crab Salad

Avocado purée, mango & coriander  
£16.95

#### 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  
£24.95

#### 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  
£17.95

#### 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  
£17.95

#### 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  
Tenderstem Broccoli & Gremolata  
Roasted Squash & Chili  
Skinny Fries

#### Sauces

£2.95 each

Peppercorn  
Maitre d' Garlic Butter  
Salsa Verde

### Desserts

#### Eton Mess

Fresh berries, vanilla diplomat  
& meringue  
£8.95

#### Profiteroles

Praline Chantilly, chocolate &  
hazelnuts  
£8.95

#### White Chocolate Cheesecake

Strawberry sorbet  
£8.95

#### Lemon Posset

Pomegranate  
£8.95

#### Chocolate Mousse

Chocolate soil  
£8.95

#### Home-made Ice Cream and

Sorbet Selection  
£7.95

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

ALLERGENS: 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, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all 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.