

# 28-50

WINE WORKSHOP & KITCHEN

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## Lunch Menu

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**2 courses £25.95 / 3 courses £28.95**

### Starter

Crab Salad

*Avocado purée, mango & coriander*

Scallops Tartare

*Apple, gherkin, aioli & beetroot gel*

Roasted Beetroot (VG)

*Coconut yoghurt, dukkah, pink ginger & coriander*

### Main Course

Cod

*Chorizo, broad beans, peas & jus*

Chicken Supreme

*New potato, spring vegetables & jus*

Pumpkin Risotto (V)

*Sage & lemon dressing*

### Dessert

Lemon Posset

*Pomegranate*

Profiteroles

*Praline Chantilly, chocolate & hazelnuts*

Home-made Ice Cream & Sorbet Selection

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

(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.