

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

Short Rib Croquettes

Beetroot & horseradish dip

£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 & artichokes

£19.95

Starters

Watermelon (V)

Compressed watermelon, goat's curd, basil, mint, watercress & seeds

£15.95

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

£15.95

Cucumber Gazpacho

Smoked almonds

£12.95

Crab Salad

Avocado purée, mango & coriander

£16.95

Tiger Prawns

Grilled prawns with aioli

each	½ dozen	9
£3.95	£21.95	£31.95

Mains

Mackerel

Cucumber, fennel & vinaigrette

£23.95

Duck Leg

Slow cooked duck leg, celeriac, wilted greens, cherries & jus

£24.95

Monkfish

Courgettes, tomato fondue, cockles & mussels

£27.95

28-50 Cheeseburger

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

£19.95

Pea Risotto (V)

Pea purée, radish & pea shoots

£17.95

100z Rib Eye Steak

28 days aged British beef, served with rocket salad & fries

£34.95

Curried Cauliflower (VG)

Cep & almond velouté, roasted cauliflower, swiss chard & golden raisins

£17.95

8oz Fillet Steak

28 days aged British beef, served with rocket salad & fries

£35.95

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 (VG)
Steamed Broccoli & Gremolata (VG)
New Potatoes & Garlic Butter
Skinny Fries

Sauces

£2.95 each

Peppercorn
Maitre d' Garlic Butter
Salsa Verde

Desserts

Eton Mess

Vanilla diplomat & meringue

£8.95

Profiteroles

Praline Chantilly, chocolate & hazelnuts

£8.95

Fresh Berries (VG)

Apricot & mint

£8.95

Lemon Posset

Pomegranate

£8.95

Tiramisu

£8.95

Home-made Ice Cream and Sorbet Selection

£6.95

(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.