

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses £25.95 / 3 courses £28.95

Starter

Crab Salad

Avocado purée, mango & coriander

Watermelon

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

Cucumber Gazpacho (V)

Smoked almonds

Main Course

Duck Leg

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

Mackerel

Fennel, cucumber & vinaigrette

Pea Risotto (V)

Pea purée, radish & pea shoots

Dessert

Lemon Posset

Pomegranate

Profiteroles

Praline Chantilly, chocolate & hazelnuts

Home-made Ice Cream & Sorbet Selection

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.