

# 28-50

WINE WORKSHOP & KITCHEN

## A La Carte Menu

### To Share

#### Bread Basket

Fresh bread & whipped butter  
£2.50

#### Smoked Almonds (V)

£4.50

#### Olives (V)

£4.50

#### Mini Chorizo

£6.95

#### Hummus & Flatbread (V)

£6.95

#### Padron Peppers (V)

£7.50

#### Korean Chicken Wings

Lime yoghurt  
£8.50

#### Charcuterie Selection

Each £4.25 / five £19.95

#### Cheeses Selection

Each £4.25 / five £19.95

#### Cheese & Charcuterie Selection

All five cheeses and five charcuteries  
£36.95

#### Sharing Platter (V)

Olives, hummus, padron peppers,  
herb cheese stuffed piquillo  
peppers & Spanish omelette  
£19.95

### Starters

#### Ham Hock Terrine

Pickled mushrooms, chicory, truffle  
vinaigrette & sourdough bread  
£13.95

#### Smoked Salmon

Pickled cucumber, dill & mustard  
yoghurt  
£13.95

#### Oysters

each ½ dozen 9  
£3.95 £22.95 £34.95

#### Scotch Egg

Prawn bisque & pickled  
radish  
£12.95

#### Roasted Beetroot (VG)

Kohlrabi, orange &  
coconut yoghurt  
£12.95

#### Cep Velouté (VG)

Sourdough croutons  
£12.95

#### Tiger Prawns

Grilled prawns with aioli  
each ½ dozen 9  
£3.95 £22.95 £34.95

### Mains

#### Seabass

Confit fennel, capers & beurre blanc  
£24.95

#### Lamb Shoulder

Parsnip purée, kale & lamb jus  
£24.95

#### Pan Fried Cod

Curried cauliflower purée, golden raisins  
& spinach  
£25.95

#### 28-50 Cheeseburger

Iceberg lettuce, pickles,  
caramelised onions, smoked bacon,  
jalapeno mayo & fries  
£17.95

#### Savoy Cabbage (VG)

Mushroom mousse, miso onion purée,  
artichoke crisps & pickled kohlrabi  
£16.95

#### 100z Rib Eye Steak

28 days aged British beef, served with  
rocket & fries  
£37.95

#### Celeriac (VG)

Kale, cep velouté, pumpkin seeds &  
hazelnuts  
£17.95

#### 8oz Fillet Steak

28 days aged British beef, served with  
rocket & fries  
£39.95

#### 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

Savoy Cabbage & Smoked Bacon  
Tenderstem Broccoli & Gremolata (V)  
Garlic Butter New Potatoes (V)  
Skinny Fries (V)

#### Sauces

£2.50 each

Peppercorn  
Maitre d' Garlic Butter

### Desserts

#### Coconut Rice Pudding (V)

Mango & passion fruit  
£8.50

#### Banoffee Pie (V)

Caramelised pecan  
£8.50

#### Apple & Rhubarb Crumble

Cinnamon ice cream  
£8.50

#### Chocolate Tart (V)

Chocolate delice, crumble biscuit  
& blackberry crème fraiche  
£8.50

#### Lemon Madeleines (V)

Lemon crème anglaise  
£8.50

#### Home-made Ice Cream & Sorbet (V)

1 scoop £2.75/3 scoops £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.