

# 28-50

WINE WORKSHOP & KITCHEN

---

## Lunch Menu

---

2 courses £22.95 / 3 courses £25.95

*Add a glass of house white or red for £4.95 or a bottle for £26.95*

### Starter

Scotch Egg

*Prawn bisque & pickled radish*

Cep Velouté (VG)

*Sourdough croutons*

Ham Hock Terrine

*Pickled mushrooms, chicory, truffle vinaigrette & sourdough*

### Main Course

Chicken Supreme

*Parsnip purée, kale & jus*

Seabass

*Confit fennel, capers & beurre blanc*

Cacio e Pepe

*Bucatini pasta, pecorino Romano & black pepper*

Savoy Cabbage (VG)

*Mushroom mousse, miso onion purée, artichoke crisps & pickled kohlrabi*

### Sides (+£5.50)

Savoy Cabbage & Smoked Bacon / Skinny Fries (V) /

Tenderstem Broccoli & Gremolata (V) / Garlic Butter New Potatoes (V)

### Dessert

Banoffee Pie (V)

*Caramelised pecan*

Lemon Madeleine (V)

*Lemon crème anglaise*

Home-made Ice Cream & Sorbet Selection (V)

---

*12pm-5pm, Monday – Sunday. 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.