

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

Smoked Almonds (V)

£4.50

Olives (V)

£4.50

Hummus & Flatbread (V)

£6.95

Mini Chorizo

£6.95

Padron Peppers (V)

£7.50

Fish Cakes

Herb mayonnaise

£7.95

Charcuterie Selection

Each £4.25 / five £19.95

Cheeses Selection

Each £4.25 / five £19.95

Cheese & Charcuterie Selection

All five cheeses & five charcuteries
£36.95

Sharing Platter (V)

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

£18.95

Starters

Burrata

Salsa verde, broad beans, radish &
toasted almonds

£10.50

Seared Scallops

Pickled ginger, beetroot & coconut
yoghurt purée

£14.95

Oysters

each ½ dozen 9
£3.95 £22.95 £34.95

Beef Tartare

Truffle hollandaise &
artichoke crisps

£14.95

Scotch Egg

Prawn bisque, pickled
radish & dill

£12.95

Cucumber Gazpacho (VG)

Black olives & herb chantilly

£9.95

Tiger Prawns

Grilled prawns with aioli

each ½ dozen 9
£3.95 £22.95 £34.95

Pasta

Al Pomodoro (VG)

Bucatini pasta, tomato & fresh basil

Small £6.95

Large £12.95

Cacio e Pepe

Bucatini pasta, pecorino & black pepper

Small £7.95

Large £13.95

Salmon Bucatini

Bucatini pasta, smoked salmon, capers,
cream sauce & pecorino

Small £8.95

Large £14.95

Mains

Asparagus Risotto (V)

Seasonal asparagus & pecorino

£13.95

(Vegan option available)

Pan Fried Pollock

Celeriac purée, hazelnut pesto &
Granny Smith apples

£22.95

Pan Fried Salmon

Watercress velouté, crispy potatoes, olives
& fermented cabbage tapenade

£24.95

Lamb Loin

Red cabbage purée, dauphinoise potatoes,
parsley sponge & jus

£26.95

Josper Grill

*"Our meat is cooked on
our Josper charcoal grill"*

28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised onions,
smoked bacon, harissa mayo & fries

£17.95

100z Rib Eye Steak

28 days aged British beef, served with rocket
& fries

£37.95

8oz Fillet Steak

28 days aged British beef, served with rocket
& fries

£39.95

Sides £5.50 each

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

Wine Pairings

Discovery Pairing £9.00 per course (125ml)

Prestige Pairing £19.00 per course (125ml)

Sauces

£2.50 each

Peppercorn
Maitre d' Garlic Butter

Desserts

Tiramisu (V)

Traditional recipe

£7.95

Banoffee Pie (V)

Caramelised pecans

£7.95

White Chocolate Cheesecake (V)

Strawberry sorbet

£7.95

Eclair (V)

Vanilla diplomat, chocolate sauce &
pistachio

£7.95

Lemon Madeleines (V)

Lemon crème anglaise

£7.95

Home-made Ice Cream & Sorbet (V)

1 scoop £2.75/3 scoops £7.95

(V) Vegetarian. (VG) Vegan.

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.