

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses £19.95 / 3 courses £22.95

Add a glass of house white or red for £4.25 or a bottle for £24.95

Starter

Scotch Egg

Prawn bisque, pickled radish & dill

Cucumber Gazpacho (VG)

Black olives & herb chantilly

Beef Tartare

Truffle hollandaise & artichoke crisps

Main Course

Cacio e Pepe

Bucatini pasta, pecorino & black pepper

Asparagus Risotto (V)

Seasonal asparagus & pecorino

(Vegan option available)

Chicken Supreme

Red cabbage purée, dauphinoise potatoes, parsley sponge & jus

Pan Fried Pollock

Celeriac purée, hazelnut pesto & Granny Smith apples

Sides + £5.50

Savoy Cabbage & Smoked Bacon (V) / Skinny Fries (V) / Sweet Potatoes & Chill Honey (V)

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

Dessert

White Chocolate Cheesecake (V)

Strawberry sorbet

Lemon Madeleines (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.

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.