

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

3 Tiger Prawns

Rocket salad & aioli

Cucumber Gazpacho (VG)

Black olives & herb chantilly

Beef Tartare

Truffle hollandaise & artichoke crisps

Main Course

Cacio e Pepe

Bucatini pasta, pecorino & black pepper

Pea & Mint Risotto (V)

Pecorino

(Vegan option available)

Chicken Supreme

Girolles, Jersey royal potatoes, wilted spinach & jus

Pan Fried Coley

Clams, mussels, saffron cream & leeks

Sides + £5.50

Heritage Tomato, Shallots & Balsamic (V) / Skinny Fries (V) / Sweet Potatoes & Chill Honey (V)

Tenderstem Broccoli & Gremolata (VG) / Garlic Butter Jersey Royal Potatoes (V)

Dessert

Tiramisu (V)

Traditional recipe

Lemon Posset (V)

Fresh berries

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.