

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

Burrata

Onion purée, pickled shimeji mushrooms & almonds

Cep Velouté (VG)

Sourdough croutons & fresh mushrooms

Ham Hock Terrine

Pickled mushrooms, truffle butter & brioche

Main Course

Cacio e Pepe

Bucatini pasta, pecorino & black pepper

Chicken Supreme

Honey roasted parsnips, kale & jus

Chalk Stream Trout

Chive beurre blanc, capers & rainbow chard

Celeriac Dauphinoise (VG)

Hazelnut and mushroom caviar & cep cream

Sides + £5.50

Cauliflower Cheese (V) / Tenderstem Broccoli & Gremolata (VG) /

Garlic Butter New Potatoes (V) / Skinny Fries (V)

Dessert

Apple Strudel (V)

Caramel sauce

Chocolate Mousse (V)

Pear compote & almonds

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.