

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses £19.95 / 3 courses £24.95

Add a glass of house white or red for £4.75 or a bottle for £27.95

Starter

Burrata

Onion purée, shimeji mushrooms, salted almonds & basil

Cep Velouté (VG)

Sourdough croutons & fresh mushrooms

Smoked Mackerel Pâté

Pickled cucumber, dill salmon caviar & sourdough

Main Course

Cacio e Pepe

Bucatini pasta, pecorino & black pepper

Chicken Supreme

Potato dauphinoise, seasonal greens, prunes & jus

Rainbow Trout

Sautéed leek & leek sauce

Savoy Cabbage (VG)

Hazelnut and mushroom caviar, cep cream & enoki tempura

Sides + £5.75

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

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

Dessert

Coconut Rice Pudding (V)

Mango & passionfruit

Apple Cheesecake (V)

Maple & rosemary syrup

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.