

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

3 Tiger Prawns

Grilled prawns with aioli

Burrata

Onion purée, shimeji mushrooms, salted almonds & basil

Grilled Asparagus (VG)

Ajo blanco, grapes & melon

Add Serrano Ham + £4.50

Main Course

Al Pomodoro (V)

Bucatini pasta, tomato & fresh basil

Chicken Supreme

Potato dauphinoise, seasonal greens, prunes & jus

Pan Fried Hake

Confit fennel, mussels, cockles & curry saffron cream

Pea & Mint Risotto

Pecorino

(Vegan option available)

Sides + £5.75

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

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

Dessert

Chocolate Delice (V)

Blackberry sorbet

Coconut Rice Pudding (V)

Mango & passionfruit

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.