

WINE WORKSHOP & KITCHEN

## A La Carte Menu

To Share

**Bread Basket** 

Whipped butter

Salted Almonds (V)

£3.95

Fried Mix (V)

Corn, peanuts & chickpeas £3.95

Olives (V)

£5.50

Hummus & Flatbread (V)

£7.50

**Mini Chorizo** 

£7.95

Padron Peppers (V) £7.95

Serrano Ham & Chorizo Croquettes

Aioli

£8.95

**Charcuterie Selection** 

Grana reserve ham, salchichon, morcon, hot chorizo cular & lomo artisado curado Each £4.50 / five £19.95

**Cheeses Selection** 

Each £4.50 Five £19.95 **Cheese & Charcuterie** Selection

> All five cheeses & five charcuteries £38.95

**Sharing Platter** 

Olives, hummus, padron peppers, chicken souvlaki, truffle arancini & tzatziki £19.95

**Starters** 

**Ham Hock & Pistachio Terrine** 

Chicory salad, vinaigrette & sourdough £13.95

**Smoked Salmon** 

Pickled cucumber, crème fraiche & sorrel £14.95

Roasted Cauliflower (VG)

Cauliflower purée, pickled oyster mushrooms & blackberry £12.95

**Oysters** 

each

£4.25

½ dozen £36.95 £24.95

**Beef Tartare** 

Crispy artichokes, shallots, capers, gherkins & hollandaise £15.95

**Seared Scallops** 

Corn chowder, crispy pancetta, caviar & dill £15.95

Burrata

Smoked onion purée, almonds & pickled shimeji £12.95

Cep Velouté (VG)

Thyme chantilly & sourdough croutons £10.95

**Tiger Prawns** 

*Grilled prawns with aioli* each ½ dozen £36.95 £4.25 £24.95

**Pasta** 

**Mains** 

Josper Grill

28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised onions,

smoked bacon, siracha mayo & fries

£19.95

100z Rib Eye Steak

28 days aged British beef, served with rocket

& fries

£38.95

**8oz Fillet Steak** 

28 days aged British beef, served with rocket

& fries

£39.95

Al Pomodoro (V)

Bucatini pasta, tomato & fresh basil Small £6.95 Large £12.95

Bucatini ai Funghi

Bucatini pasta, mushroom, truffle sauce & pecorino Small £8.95 Large £14.95

**Bucatini al Salmone** 

Bucatini pasta, smoked salmon, capers & dill Small £9.95 Large £16.95

**Sides** 

£5.95 each

Green Salad & Balsamic Dressing (V) Tenderstem Broccoli & Gremolata (VG) Braised Red Cabbage (VG) Garlic Butter Potatoes (V) Skinny Fries (V)

Potato Gnocchi (VG)

Spinach & nutmeg cream Small £8.95 Large £14.95

**Pan Fried Seabream** 

Glazed fennel, capers & beurre blanc £26.95

**Roasted Cod** 

Wilted spinach, mussels & white wine and tarragon velouté £27.95

Lamb Loin

Truffled celeriac galette, chanterelles, cavolo nero & jus £28.95

Wine Pairings

**Sauces** 

£2.75 each

**Peppercorn** 

Maitre d' Garlic Butter

**Discovery Pairing** £9.00 per course (125ml) Prestige Pairing £19.00 per course (125ml)

**Home-Made Desserts** 

Chocolate & Coffee Mousse (V)

Dulce de leche £8.95

Apple Strudel (VG)

Salted caramel £8.95

Lemon Curd Tart (V)

Italian matcha meringue £8.95

Ice Cream & Sorbet (V/VG)

2 scoops £5.95/3 scoops £8.95

Plum Mille Feuille (V)

Praline diplomat & roasted plum £8.95

Tiramisu (V)

Traditional recipe

£8.95

(V) Vegetarian. (VG) Vegan.