

# 28-50

WINE WORKSHOP & KITCHEN

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## Lunch Menu

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**2 courses for 19.95 / 3 courses 25.95**

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

### Starter

#### **3 Tiger Prawns**

*Rocket Salad · Aioli*

#### **Ham Hock & Pistachio Terrine**

*Chicory Salad · Vinaigrette · Sourdough*

#### **Burrata**

*Salsa Verde · Orange · Chicory*

#### **Jerusalem Artichoke Velouté (VG)**

*Walnut Pesto*

### Main Course

#### **Bucatini ai Funghi**

*Mushroom · Truffle Sauce · Pecorino*

#### **Chicken Supreme**

*Pink Fir Potato · Heritage Carrots · Kale · Thyme · Jus*

#### **Chalk Stream Trout**

*Watercress Velouté · Celeriac*

#### **Potato Gnocchi (VG)**

*Roasted Squash Purée · Trompette Mushrooms · Toasted Pumpkin Seeds*

### Add a side for 5.95

Green Salad & Lemon Vinaigrette (VG) / Tenderstem Broccoli & Gremolata (VG) /  
Braised Red Cabbage (VG) / Garlic Butter Potatoes (V) / Skinny Fries (V)

### Dessert

#### **Tiramisu (V)**

*Traditional Recipe*

#### **Coconut Rice Pudding (VG)**

*Mango · Passionfruit*

#### **Ice Cream & Sorbet Selection (V/VG)**

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12pm-5pm, Monday – Sunday. Available for up to 6 guests only.

**Not available in conjunction with any other offers.**

(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. Please note seafood dishes may contain small pieces of shell. All prices are in Pound Sterling and inclusive of VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your initial bill.