

28-50

WINE WORKSHOP & KITCHEN

Sunday A La Carte Menu

To Share

Fried Mix (V) <i>Corn, peanuts & chickpeas</i> 3.95	Salted Almonds (V) 4.95	Olives (V) 5.95	Bread Basket <i>Whipped yoghurt butter</i>
Hummus & Flatbread (V) 7.95	Mini Chorizo <i>Pan Fried</i> 7.95	Padron Peppers (V) <i>Fried & salted</i> 7.95	Serrano Ham & Chorizo Croquettes <i>Aioli</i> 8.95
Charcuterie Selection <i>Grana reserve ham, salchichon, morcon, hot chorizo cular & lomo artisado curado</i> Each 4.75 / five 21.95	French Cheeses Each 4.75 Five 21.95	Cheese & Charcuterie Selection <i>All five cheeses & five charcuteries</i> 39.95	Sharing Platter <i>Olives, hummus, padron peppers, chicken souvlaki, truffle arancini & tzatziki</i> 19.95

Starters

Beef Tartare <i>Crispy artichokes, shallots, capers, truffle mayonnaise & pickled blackberry</i> 16.50	Grilled Octopus <i>Rocket, plum tomatoes, shallots & lemon vinaigrette</i> 16.50	Savoy Cabbage Roll (VG) <i>Mushroom duxelle, wasabi mayo & aromatic broth</i> 12.95	Oysters <i>Mignonette sauce</i> each ½ dozen 9 4.25 24.95 36.95
Burrata <i>Salsa verde, datterini tomatoes & radicchio</i> 12.95	Crab Salad <i>Ginger, chilli, avocado purée, mango & coriander</i> 16.50	Cucumber Gazpacho (VG) 10.95	Tiger Prawns <i>Grilled prawns with aioli</i> each ½ dozen 9 4.25 24.95 36.95

Fresh Pasta

Al Pomodoro (V) <i>Bucatini pasta, tomato & fresh basil</i> Small 6.95 Large 12.95
Cacio e Pepe <i>Bucatini pasta, pecorino & black pepper</i> Small 8.95 Large 14.95
Crab Bucatini <i>Bucatini pasta, crab bisque, capers & chilli</i> Small 9.95 Large 17.95

Mains

Seared Tuna <i>Ratatouille & light romesco sauce</i> 27.95
Confit Duck Leg <i>Creamed potato, spring greens & jus</i> 27.95
Potato Gnocchi (VG) <i>Spring peas & asparagus</i> Small 9.95 Large 16.95

Josper Charcoal Grill

28°-50° Sunday Sharing Meat Board <i>Ribeye steak, confit duck leg & chicken breast, sliced and served with garlic potatoes, spring greens, peppercorn & garlic butter sauce</i> 74.95 Serves 2-3 people
28°-50° Cheeseburger <i>Iceberg lettuce, pickles, caramelised onions, smoked bacon, harissa mayo & fries</i> 19.95
8oz Fillet Steak <i>28 days aged British beef, served with rocket & fries</i> 39.95

Sides 5.95 each
Green Salad & Lemon Vinaigrette (VG)
Tenderstem Broccoli & Gremolata (VG)
Spring Greens (VG)
Garlic Butter Jersey Royal Potatoes (V)
Skinny Fries (V)

Wine Pairings
Wine pairings are available for all our dishes. Please ask our sommelier for recommendations.

Sauces 2.95 each
Peppercorn
Maitre d' Garlic Butter

Home-Made Desserts

Tiramisu (V) <i>Traditional recipe</i> 8.95	Eton Mess <i>Meringue, strawberries & vanilla diplomat</i> 8.95	Chocolate Madeleines (V) <i>Crème anglaise</i> 8.95
Coffee Crème Brûlée (V) 8.95	Baked Cheesecake (V) <i>Vanilla ice cream</i> 8.95	Ice Cream (V) & Sorbet (VG) 2 scoops 5.95/3 scoops 8.95

(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 fish and seafood dishes may contain small pieces of fishbones and shells.

For groups, private room bookings and special occasions, please ask for a tailor-made quote.