

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses for 19.95 / 3 courses 25.95

Add a glass of house white, red or rosé for 4.95 or a bottle for 27.95

Starter

3 Tiger Prawns

Grilled prawns with aioli

Burrata

Salsa verde, datterini tomatoes & radicchio

Cucumber Gazpacho (VG)

Main Course

Poulet Frites

Green salad

Pan Fried Seabass

Courgette spaghetti, champagne beurre blanc & chives

Bucatini al Pomodoro

Tomato sauce & fresh basil

Potato Gnocchi (VG)

Spring peas & asparagus

Add a side for 5.95

Green Salad & Lemon Vinaigrette (VG) / Tenderstem Broccoli & Gremolata (VG) /

Spring Greens (VG) / Garlic Butter Jersey Royal Potatoes (V) / Skinny Fries (V)

Dessert

Tiramisu (V)

Traditional recipe

Crème Brûlée (V)

Ice Cream & Sorbet Selection (V/VG)

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 fish and seafood dishes may contain small pieces of fishbones or shells. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.