

# 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, red or rosé for 4.95 or a bottle for 27.95*

### Starter

3 Tiger Prawns

*Grilled prawns with aioli*

Burrata

*Salsa verde, heritage tomatoes & basil cress*

Tomato Gazpacho (VG)

### Main Course

Poulet Frites

*Green salad*

Pan Fried Seabass

*Courgette spaghetti, Prosecco beurre blanc & chives*

Bucatini al Pomodoro (V)

*Tomato sauce & fresh basil*

Potato Gnocchi (VG)

*Chanterelle cream*

### Add a side for 5.95

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

Heritage Tomatoes, Shallots & Olive Oil (VG) / Garlic Butter New Potatoes (V) / Skinny Fries (V)

### Dessert

Tiramisu (V)

*Traditional recipe*

Baileys Crème Brûlée (V)

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 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.