28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

Fried Mix (V)
Corn, peanuts & chickpeas
3.95

Salted Almonds (V)
4.95

Olives (V)
5.95

Bread Basket (V)
Whipped yoghurt butter

Hummus & Flatbread (V)
7.95

Mini Chorizo
Pan-fried
7.95

Padron Peppers (V)
Fried & salted
7.95

Serrano Ham & Chorizo Croquettes
Aioli
8.95

Charcuterie Selection
Grana reserve ham, salchichon, morcon, hot chorizo cular & lomo artisado curado
each 4.95 / five 22.95

French Cheeses
each 4.95
five 22.95

Cheese & Charcuterie Selection
All five cheeses & five charcuteries
39.95

Sharing Platter
Olives, hummus, padron peppers, chicken souvlaki, truffle arancini & tzatziki
20.95

Starters

Beef Tartare
Crispy artichoke, truffle mayonnaise & pickled blackberry
16.50

Scallops
Carrot purée, coriander & pickled ginger
16.95

Roasted Delica Pumpkin (VG)
Puy lentils, artichoke hearts & pickled shallots
12.95

Oysters
Mignonette sauce

each	½ dozen	9
4.25	24.95	36.95

Burrata
Smoked apple purée, toasted almonds & confit onion
12.95

Baked Cheese
Saint-Marcellin, baguette & quince chutney
16.50

Jerusalem Artichoke Velouté (VG)
Sourdough croutons
11.95

Tiger Prawns
Grilled prawns with aioli

each	½ dozen	9
4.25	24.95	36.95

Fresh Pasta

Al Pomodoro (V)
Bucatini pasta, tomato & fresh basil
Small 6.95
Large 12.95

Cacio e Pepe
Bucatini pasta, pecorino & black pepper
Small 8.95
Large 14.95

Crab Bucatini
Bucatini pasta, white crab meat, capers & chilli
Small 9.95
Large 18.95

Mains

Roasted Cod
Clam & saffron cream sauce, with sweetcorn, smoked bacon & borlotti
27.95

Chalk Stream Trout
Kale, pickled blackberries, hazelnuts & white wine blanquette
25.95

Confit Duck
Potato boulangère, creamed spinach & jus
27.95

Potato Gnocchi (VG)
Wild mushroom & truffle sauce
Small 9.95
Large 17.95

Josper Charcoal Grill

28°-50° Cheeseburger
Iceberg lettuce, pickles, caramelised onions, smoked bacon, sriracha mayo & fries
19.95

10oz Rib Eye Steak
28 days aged British beef, served with rocket & fries
39.95

8oz Fillet Steak
28 days aged British beef, served with rocket & fries
41.95

Sides — 5.95 each

Green Salad (VG)
Tenderstem Broccoli & Gremolata (VG)
Creamed Spinach (V)
Garlic Butter New Potatoes (V)
Skinny Fries (V)
Truffle & Pecorino Fries (+1.50)

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
Blue Cheese

Ask your server for Mustard, Mayonnaise or Ketchup at no extra charge.

Home-Made Desserts

Tiramisu (V)
Traditional recipe
8.95

Whisky Crème Brûlée (V)
Mitchell Green whisky, aged 18 years
8.95

Fig Tart (V)
Chantilly cream & toasted almonds
8.95

Red Wine Poached Pear (V/VG)
Vanilla ice cream or *apple sorbet*
8.95

Chocolate Delice (V)
Blackberry sorbet
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.