28-50

WINE WORKSHOP & KITCHEN

Group Events

Canapés

3.95 per Canapé

Smoked Salmon Tartare & Mascarpone with Blinis
Confit Duck & Potato Boulangère
Chicken Souvlaki Skewer
Oyster & Mignonette Sauce
Truffle Arancini & Herb Mayonnaise
Mushroom & Truffle Tartlet (V)
Fig Tart & Chantilly Cream (V)
Chocolate Delice & Fresh Blackberry (V)

Buffet Selection

Salted Almonds (V)
4.95

Mini Chorizo
7.95

Padron Peppers (V)
7.95

Olives (V)
5.95

Hummus & Flatbread (V)
7.95

Serrano Ham & Chorizo Croquettes
Aioli
8.95

Charcuterie Selection

each	*five*
4.95	22.95

French Cheeses (V)

each	*five*
4.95	22.95

Cheese & Charcuterie Selection
All five cheeses and five charcuteries
39.95

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

Bucatini Al Pomodoro (V)

Potato Gnocchi (VG)

7.00 per bowl

Cacio e Pepe

Mushroom Risotto (VG)

8.00 per bowl

Crab Bucatini

9.00 per bowl

(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 inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.