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
*Smoked apple purée, toasted almonds & confit onion*

Jerusalem Artichoke Velouté (VG)
*Sourdough croutons*

### Main Course

Poulet Frites
*Green salad*

Chalk Stream Trout
*Kale, pickled blackberries, hazelnuts & blanquette sauce*

Bucatini al Pomodoro (V)
*Tomato sauce & fresh basil*

Potato Gnocchi (VG)
*Wild mushroom & truffle sauce*

**Add a side for 5.95**
Green Salad (VG) / Tenderstem Broccoli & Gremolata (VG) / Creamed Spinach (V) / Garlic Butter New Potatoes (V) / Skinny Fries (V) / Truffle & Pecorino Fries (+1.50)

### Dessert

Tiramisu (V)
*Traditional recipe*

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

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.