

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses £22.95 / 3 courses £25.95

Starter

Roasted Cep Velouté (V)
Wild mushroom & herbs Chantilly

Seabass Ceviche
Grapefruit, miso & hazelnut

Celeriac Remoulade (V)
Poached egg, chervil & parsley

Main Course

Chalk Stream Trout
Buttermilk, hispi cabbage & dill

Hanger Steak
Peppercorn sauce, parsley & fries

Wild Mushroom Risotto (V)
Barley, leek & crispy shallots

Dessert

Baked Vanilla Cheesecake
Raspberry sorbet

Lemon Posset
Lemon & lavender sablé

Home-made Ice Cream & Sorbet Selection

*Served every day, 12pm-5pm
Available for up to 6 guests only*

(V) Vegetarian. If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering. Allergen information is available upon request. All prices are inclusive of VAT.

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