

# 28-50

WINE WORKSHOP & KITCHEN

---

## Lunch Menu

---

2 courses £22.95 / 3 courses £25.95

### Starter

Roasted Cep Velouté (V)  
*Wild mushroom & herbs Chantilly*

Chalk Stream Grout Gravlax  
*Pickled cucumber, dill & mustard yoghurt*

Roasted Beetroot (V)  
*Coconut yoghurt, dukkah & amaranth*

### Main Course

Pan Fried Hake  
*Leek fondue, shellfish & saffron cream*

Corn Fed Chicken Breast  
*Roasted heritage carrots, golden beetroot & truffle jus*

Wild Mushroom Risotto (V)  
*Leek & shallots*

### Dessert

Vanilla Rice Pudding  
*Caramel sauce & pistachio, served chilled*

Roasted Plum  
*Praline diplomat, plum compote & meringue*

Home-made Ice Cream & Sorbet Selection

---

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

(V) Vegetarian. Please always inform your server of any allergies or intolerances before placing your order. 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. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

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