

# 28-50

WINE WORKSHOP & KITCHEN

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## Lunch Menu

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2 courses £23.95 / 3 courses £26.95

### Starter

Burrata (V, GF)

*Burnt apple, rhubarb & almonds*

Bluefin Tuna

*Ginger, chili, sesame & sourdough*

Jackfruit Salad (VG)

*Pomegranate, frisée, orange & cucumber*

### Main Course

Pan Fried Cod

*Seaweed salsa verde, orzo & fennel*

Corn Fed Chicken Breast

*Mash, garlic butter & red wine jus*

Slow Cooked Leek (VG)

*Horseradish, mash, leek oil & crispy roots*

### Dessert

Avocado & Lime Tart (VG, GF)

*Raspberry sorbet*

Chocolate & Banana Panna Cotta

*White chocolate crumb*

Home-made Ice Cream & Sorbet Selection

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

(V) Vegetarian. (VG) Vegan. (GF) Gluten-free. 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.