

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

Smoked Almonds (V)

£4.95

Mini Chorizo

£8.50

Potato & Cheese Croquettes

Bacon jam
£8.50

Nocellara Del Belice Olives (V)

£4.95

Hummus & Pitta Bread (VG)

£8.50

Padron Peppers (VG)

£8.50

Charcuterie Selection

Each £4.95 / five £19.95

Cheeses Selection (V)

Each £4.95 / five £19.95

Cheese And Charcuterie Selection

All five cheeses and five charcuteries
£36.95

Garden Sharing Platter (V)

Olives, hummus, padron peppers,
croquettes, almonds & cheese
£19.95

Starters

Bluefin Tuna

Ginger, chilli, sesame & sourdough
£16.95

Burrata (V, GF)

Burnt apple, rhubarb &
almonds
£15.95

Beef Tartare

Egg yolk, sourdough & beef
dripping
£16.95

Oysters (GF)

each	½ dozen	9
£3.95	£21.95	£31.95

Crispy Duck or Vegan Jackfruit Salad

Pomegranate, frisée, orange & cucumber
£13.95

Wye Valley Asparagus (GF)

Parma ham, poached egg &
hollandaise
£13.95

Tiger Prawns (GF)

each	½ dozen	9
£3.95	£21.95	£31.95

Mains

Pan Fried Cod

Seaweed salsa verde, orzo & fennel
£25.95

Confit Duck Leg

Sweet potato & yakitori sauce
£24.95

Seafood Linguine

Lobster bisque, prawns & clams
£27.95

28-50 Cheeseburger

Iceberg lettuce, pickles, smoked bacon &
garlic mayo, served with fries
£19.95

Aubergine Tagine (VG)

Freekeh, cashew & parsley
£17.95

100z Rib Eye Steak

28 days aged British beef, served with
baby watercress & fries
£33.95

Slow Cooked Leek (VG)

Horseradish, mash, leek oil & crispy roots
£17.95

8oz Fillet Steak

28 days aged British beef, served with
baby watercress & fries
£34.95

Wine Pairings

Discovery Pairing

2 Courses £19.00 / 3 courses £25.00 (125ml)

Prestige Pairing

2 Courses £39.00 / 3 courses £59.00 (125ml)

Sides

£5.50 each

Sweet Potato & Seaweed Salsa Verde
Buttered Spring Greens & Radish
Mixed Herb Salad & Soy Honey Dressing
Skinny Fries / Truffle Fries (+£1)

Sauces

£2.95 each

Peppercorn
Maitre d' Garlic Butter
Red Wine Jus

Desserts

Coffee Crème Brûlée

£8.95

Chocolate Delice

Salted caramel ice cream

£8.95

Avocado & Lime Tart (VG, GF)

Raspberry sorbet
£8.95

Chocolate & Banana Panna Cotta

White chocolate crumble
£8.95

Home-made Ice Cream and Sorbet Selection

£7.95

(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.

For groups, private room bookings and special occasions, please ask for a tailor-made quote.