

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

Smoked Almonds (VG)

£4.95

Mini Chorizo

£8.50

Potato & Cheese Croquettes

Bacon jam
£8.50

Nocellara Del Belice Olives (VG)

£4.95

Hummus & Pitta Bread (V)

£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
£37.95

Garden Sharing Platter (V)

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

Starters

Bluefin Tuna

Avocado, shallot vinaigrette &
sourdough
£16.95

Beef Tartare

Egg yolk, sourdough & beef
dripping
£16.95

Oysters (GF)

each	½ dozen	9
£3.95	£21.95	£31.95

Heirloom Tomato Salad (VG, GF)

Sherry vinegar, shallot, capers, black
olives & basil
£13.95

Burrata (V, GF)

Roasted peach, toasted
almonds & salsa verde
£15.95

Tiger Prawns (GF)

each	½ dozen	9
£3.95	£21.95	£31.95

Mains

Pan Fried Cod

Seaweed salsa verde, orzo & fennel
£25.95

Pork Chop (GF)

New potato & charcutière 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, braised shallots,
peppercorn sauce & fries
£35.95

Agnolotti (V)

Squash, burnt butter, goat's curd &
almonds
£17.95

8oz Fillet Steak

28 days aged British beef, braised shallots,
peppercorn sauce & fries
£37.95

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

New Potatoes & Parsley (GF)
Tenderstem Broccoli (V)
Fennel & Radish Salad (VG, GF)
Skinny Fries / Truffle Fries (+£1)

Desserts

Coffee Crème Brûlée (GF)

£8.95

Chocolate Delice (GF)

Salted caramel ice cream
£8.95

Avocado & Lime Tart (VG, GF)

Raspberry sorbet
£8.95

Baked Yoghurt

Apricot & biscoff crumble
£8.95

Home-made Ice Cream and Sorbet Selection (V)

£7.95

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

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.

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.