

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses £19.95 / 3 courses £22.95

Starter

Burrata (V, GF)

Roasted peach, toasted almonds & salsa verde

Bluefin Tuna

Avocado, shallot vinaigrette & sourdough

Heirloom Tomato Salad (VG, GF)

Sherry vinegar, shallot, capers, black olives & basil

Main Course

Pan Fried Cod

Seaweed salsa verde, orzo & fennel

Corn Fed Chicken Breast (GF)

New potato, corn, seasonal mushroom & chicken jus

Agnolotti (V)

Squash, burnt butter, goat's curd & almonds

Dessert

Avocado & Lime Tart (VG, GF)

Raspberry sorbet

Lemon Posset (V)

Sablé

Home-made Ice Cream & Sorbet Selection (V)

Served every day, 12pm-6:30pm. Available for up to 6 guests only.

(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.