

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

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| Bread Basket <i>Fresh bread & whipped butter</i> £2.50 | Smoked Almonds (V) £4.50 | Olives (V) £4.50 |
| Mini Chorizo £6.95 | Hummus & Garlic Naan (V) <i>Paprika & coriander</i> £6.95 | Truffle Arancini <i>Truffle Mayo</i> £7.95 |
| Artichoke Tempura (V) <i>Aioli</i> £7.95 | Charcuterie Selection <i>Each £4.25 / five £19.95</i> | Cheeses Selection <i>Each £4.25 / five £19.95</i> |
| Garden Sharing Platter <i>Hummus & naan, artichoke tempura, truffle arancini & padron peppers</i> £19.95 | Cheese & Charcuterie Selection <i>All five cheeses and five charcuteries</i> £34.95 | |

Starters

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| Baked Goat's Cheese <i>Apple, walnut & onion purée</i> £12.95 | Ham Hock <i>Pickled mushrooms, chicory & truffle vinaigrette</i> £12.95 | Oysters each ½ dozen 9 £3.95 £22.95 £34.95 |
| Baked Beetroot (VG) <i>Kohlrabi, orange & coconut yoghurt</i> £11.95 | Smoked Salmon <i>Pickled cucumber, dill & mustard yoghurt</i> £13.95 | Tiger Prawns <i>Grilled prawns with aioli</i> each ½ dozen 9 £3.95 £22.95 £34.95 |

Mains

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| Seared Tuna <i>Bok choy, Chinese cabbage & Asian broth</i> £25.95 | Slow Roasted Lamb Shoulder <i>Parsnip purée, cavolo nero & thyme jus</i> £24.95 |
| Pan Fried Stone Bass <i>Butternut purée, mussels & beurre blanc</i> £23.95 | 28-50 Cheeseburger <i>Iceberg lettuce, pickles, caramelised onion & truffle mayo, served with fries</i> £17.95 |
| Pumpkin & Sage Tortelloni (VG) <i>King oyster mushroom & onion consommé</i> £16.95 | 100z Rib Eye Steak <i>28 days aged British beef, braised shallot & fries</i> £37.95 |
| Baked Celeriac (VG) <i>Kale, pumpkin seeds, hazelnut & cep velouté</i> £16.95 | 8oz Fillet Steak <i>28 days aged British beef, braised shallot & fries</i> £39.95 |

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

Endive Salad, Apple & Walnut (V)
Chinese Cabbage & Garlic Butter (V)
Kale, Chorizo & Pumpkin Seeds
Skinny Fries (V)

Sauces

£2.50 each

Peppercorn
Maitre d' Garlic Butter

Desserts

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| Chocolate Mousse (V) <i>Pear compote & almonds</i> £8.50 | Poached Pear (V) <i>Vanilla diplomat & meringue</i> £8.50 | Coffee Crème Brûlée (V) £8.50 |
| Lemon Posset (V) <i>Clementine & mint</i> £8.50 | Apple & Rhubarb Crumble (V) <i>Vanilla ice cream</i> £8.50 | Home-made Ice Cream & Sorbet (V) 1 scoop £2.75 / 3 scoops £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 information on other allergens.

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