

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

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	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>	Cheese & Charcuterie Selection <i>All five cheeses and five charcuteries</i> £34.95	Garden Sharing Platter <i>Hummus & naan, artichoke tempura, olives & padron peppers</i> £19.95

Starters

Baked Goat's Cheese <i>Apple, walnut & onion purée</i> £12.95	Ham Hock <i>Pickled mushrooms, chicory & truffle vinaigrette</i> £12.95	Oysters <table><tr><td>each</td><td>½ dozen</td><td>9</td></tr><tr><td>£3.95</td><td>£22.95</td><td>£34.95</td></tr></table>	each	½ dozen	9	£3.95	£22.95	£34.95
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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> <table><tr><td>each</td><td>½ dozen</td><td>9</td></tr><tr><td>£3.95</td><td>£22.95</td><td>£34.95</td></tr></table>	each	½ dozen	9	£3.95	£22.95	£34.95
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Mains

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	Sides £5.50 each Endive Salad, Apple & Walnut (V) Chinese Cabbage & Garlic Butter (V) Kale, Chorizo & Pumpkin Seeds Skinny Fries (V)
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	Sauces £2.50 each Peppercorn Maitre d' Garlic Butter
	8oz Fillet Steak <i>28 days aged British beef, braised shallot & fries</i> £39.95	

Desserts

Chocolate Mousse (V) <i>Pear compote & almonds</i> £8.50	Apple & Rhubarb Crumble (V) <i>Vanilla ice cream</i> £8.50	Coffee Crème Brûlée (V) £8.50
Lemon Posset (V) <i>Clementine & mint</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.