

# 28-50

WINE WORKSHOP & KITCHEN

## A La Carte Menu

### To Share

<b>Bread Basket</b> <i>Fresh bread &amp; whipped butter</i> £2.50	<b>Smoked Almonds (V)</b> £4.50	<b>Olives (V)</b> £4.50	
<b>Mini Chorizo</b> £6.95	<b>Hummus &amp; Flatbread (V)</b> £6.95	<b>Padron Peppers (V)</b> £7.50	<b>Serrano Ham Croquettes</b> <i>Aioli</i> £8.50
<b>Charcuterie Selection</b> <i>Each £4.25 / five £19.95</i>	<b>Cheeses Selection</b> <i>Each £4.25 / five £19.95</i>	<b>Cheese &amp; Charcuterie Selection</b> <i>All five cheeses and five charcuteries</i> £34.95	<b>Sharing Platter (V)</b> <i>Olives, hummus, padron peppers, herb cheese stuffed piquillo peppers &amp; Spanish omelette</i> £19.95

### Starters

<b>Baked Goat's Cheese</b> <i>Peach, rocket &amp; salsa verde</i> £12.95	<b>Octopus Salad</b> <i>Fennel, rocket &amp; chorizo</i> £17.50	<b>Oysters</b> <i>each ½ dozen 9</i> £3.95 £22.95 £34.95
<b>Green Asparagus (VG)</b> <i>Pickled mushroom, smoked almond, white asparagus sauce &amp; chive oil</i> £12.95	<b>Wild Mushroom &amp; Ham Hock</b> <i>Chicory, truffle dressing, shallots &amp; herbs</i> £14.50	<b>Tiger Prawns</b> <i>Grilled prawns with aioli</i> <i>each ½ dozen 9</i> £3.95 £22.95 £34.95

### Mains

<b>Pan Fried Hake</b> <i>Watercress velouté, smoked Jersey royals &amp; capers</i> £25.95	<b>Lamb Loin</b> <i>Spring greens, Jersey royals &amp; lamb jus</i> £27.95
<b>Seared Tuna</b> <i>Bok choy, shiitake mushrooms &amp; Asian broth</i> £25.95	<b>28-50 Cheeseburger</b> <i>Iceberg lettuce, pickles, caramelised onions, smoked bacon, truffle mayo &amp; fries</i> £17.95
<b>Glazed Hispi Cabbage (VG)</b> <i>Oyster mushrooms, fermented barley, chive &amp; truffled hazelnut pesto</i> £17.95	<b>100z Rib Eye Steak</b> <i>28 days aged British beef, served with rocket &amp; fries</i> £36.95
<b>Celeriac Terrine (VG)</b> <i>Tempura enoki mushrooms, Granny Smith apples &amp; onion consommé</i> £17.95	<b>8oz Fillet Steak</b> <i>28 days aged British beef, served with rocket &amp; 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

Rocket Salad, Cherry Tomatoes & Parmesan  
Tenderstem Broccoli & Garlic Butter (V)  
Roasted Carrots (VG)  
Skinny Fries (V)

#### Sauces

£2.50 each

Peppercorn  
Maitre d' Garlic Butter

### Desserts

<b>Baked Vanilla Cheesecake (V)</b> <i>Earl grey ice cream</i> £8.50	<b>Apple &amp; Celeriac Tarte Fine (V)</b> <i>Hazelnuts &amp; vanilla ice cream</i> £8.50	<b>Chocolate Tartlet (V)</b> <i>Chocolate diplomat, banana &amp; passionfruit sorbet</i> £8.50
<b>Red Wine Poached Pear (V)</b> <i>Chantilly &amp; toasted almonds</i> £8.50	<b>Espresso Panna Cotta</b> <i>Blackberry &amp; caramelised sourdough crumb</i> £8.50	<b>Home-made Ice Cream &amp; Sorbet (V)</b> <i>1 scoop £2.75/3 scoops £7.95</i>

(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.