

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses £19.95 / 3 courses £23.95

Add a glass of house white or red for £4.25 or a bottle for £24.95

Starter

Squash Velouté (VG)

Yoghurt & croutons

Baked Goat's Cheese

Peach, rocket & salsa verde

Wild Mushroom & Ham Hock

Chicory, truffle dressing, shallots & herbs

Main Course

Chicken Supreme

Spring greens, Jersey royals & chicken jus

Pan Fried Hake

Watercress velouté, pink smoked fir potato & capers

Celeriac Terrine (VG)

Tempura enoki mushrooms, Granny Smith apples & onion consommé

Dessert

Baked Vanilla Cheesecake

Earl grey ice cream

Red Wine Poached Pear

Chantilly & toasted almonds

Home-made Ice Cream & Sorbet Selection (V)

12pm-5pm, Monday – Sunday. 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.