

# 28-50

WINE WORKSHOP & KITCHEN

## A La Carte Menu

### To Share

<b>Bread Basket (V)</b> Fresh bread & whipped butter £2.50	<b>Smoked Almonds (V)</b> £4.50	<b>Olives (V)</b> £4.50
<b>Mini Chorizo</b> £6.95	<b>Sundried Tomato Hummus &amp; Garlic Naan (V)</b> £6.95	<b>Truffle Arancini</b> Truffle mayo £7.95
<b>Artichoke Tempura (V)</b> Aioli £7.95	<b>Charcuterie Selection</b> Each £4.25 / five £19.95	<b>Cheeses Selection (V)</b> Each £4.25 / five £18.95
<b>Cheese &amp; Charcuterie Selection</b> All five cheeses and five charcuteries £33.95	<b>Garden Sharing Platter (V)</b> Hummus & naan, artichoke tempura, truffle arancini & padron peppers £18.95	

### Starters

<b>Baked Goat's Cheese</b> Asparagus, spring onion, pea purée & lemon dressing £12.95	<b>Bruschetta</b> Courgette, pepper, artichoke, broad beans, datterini, aubergine caviar & parmesan £12.95	<b>Oysters</b> each    ½ dozen    9 £3.95    £22.95    £34.95
<b>Celeriac Remoulade (V)</b> Soft boiled egg, crouton & chervil £11.95	<b>Seabass Ceviche</b> Sweetcorn, red onion & coriander £15.50	<b>Tiger Prawns</b> Grilled prawns with aioli each    ½ dozen    9 £3.95    £22.95    £34.95

### Mains

<b>Seared Tuna</b> Bok choy, shiitake mushrooms & Asian broth £25.95	<b>Slow Roasted Lamb Shoulder</b> White bean stew & spring greens £24.50	<b>Chicken Supreme</b> Tenderstem broccoli, smoked almond & romesco sauce £22.50
<b>Mussels Marinière</b> Mussels cooked in white wine, shallots & parsley, served with fries £20.95	<b>28-50 Cheeseburger</b> Iceberg lettuce, pickles, caramelised onion & truffle mayo, served with fries £17.95	<b>Sides</b> £5.50 each Rocket Salad, Datterini & Parmesan Tenderstem Broccoli & Smoked Almond New Potatoes, Confit Garlic & Romesco Skinny Fries
<b>Creamy Polenta</b> Oyster mushroom, datterini, confit garlic & parmesan £16.95	<b>100z Rib Eye Steak</b> 28 days aged British beef, braised shallot & fries (add peppercorn sauce +£2.50) £35.95	
<b>Ratatouille (VG)</b> Grilled artichoke & herb salad £18.50	<b>80z Fillet Steak</b> 28 days aged British beef, braised shallot & fries (add peppercorn sauce +£2.50) £39.95	<b>Wine Pairings</b> <b>Discovery Pairing</b> 2 Courses £19.00 / 3 courses £25.00 (125ml) <b>Prestige Pairing</b> 2 Courses £39.00 / 3 courses £59.00 (125ml)

### Desserts

<b>Paris Brest</b> Choux pastry & praline diplomat £8.50	<b>Chocolate Madeleine (V)</b> Crème Anglaise £8.50	<b>Vanilla Crème Brûlée (V)</b> £8.50
<b>Rice Pudding (V)</b> Roasted apple, almond & caramel sauce £8.50	<b>Red Wine Poached Pear (V)</b> Chantilly & toasted almond £8.50	<b>Home-made Ice Cream &amp; Sorbet (V)</b> 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 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.