

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

Smoked Almonds (V)

£4.50

Olives (V)

£4.50

Hummus & Flatbread (V)

£6.95

Mini Chorizo

£6.95

Padron Peppers (V)

£7.50

Fish Cakes

Panzanella & herb mayonnaise

£7.95

Charcuterie Selection

Grana reserve ham, salchichon, morcon, hot chorizo cular, lomo artizado curado

Each £4.25 / five £19.95

Cheeses Selection

Brun de noix, fourme d'Ambert, cap gris nez, abondance, chèvre aux 7 fleurs

Each £4.25 / five £19.95

Cheese & Charcuterie Selection

All five cheeses & five charcuteries

£36.95

Sharing Platter (V)

Olives, hummus, padron peppers, herb cheese stuffed piquillo peppers & Spanish omelette

£18.95

Starters

Burrata

Heritage tomato, salsa verde & toasted almonds

£10.95

Galician Octopus Salad

Grilled octopus, rocket, shallots, tomato & lemon vinaigrette

£15.95

Oysters

each ½ dozen 9
£3.95 £22.95 £34.95

Beef Tartare

Truffle hollandaise & artichoke crisps

£14.95

Cucumber Gazpacho (VG)

Black olives & herb chantilly

£9.95

Roasted Cauliflower (VG)

Pickled oyster mushroom, hung coconut yoghurt, cucumber & grapes

£9.95

Tiger Prawns

Grilled prawns with aioli

each ½ dozen 9
£3.95 £22.95 £34.95

Pasta

Al Pomodoro (V)

Bucatini pasta, tomato & fresh basil

Small £7.50

Large £13.50

Cacio e Pepe

Bucatini pasta, pecorino & black pepper

Small £8.95

Large £14.95

Bucatini Vongole

Bucatini pasta, clams, butter, chilli & wine

Small £9.95

Large £15.95

Mains

Pea & Mint Risotto (V)

Pecorino

£13.95

(Vegan option available)

Pan Fried Coley

Clams, mussels, saffron cream & leeks

£22.95

Pan Fried Seabass

Piquillo coulis, butterbeans & shallots

£23.95

Lamb Loin

Girolles, Jersey royal potatoes, wilted spinach & jus

£26.95

Josper Grill

28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised onions, smoked bacon, harissa mayo & fries

£17.95

100z Rib Eye Steak

28 days aged British beef, served with rocket & fries

£37.95

8oz Fillet Steak

28 days aged British beef, served with rocket & fries

£39.95

Sides

£5.50 each

Heritage Tomato, Shallots & Balsamic (VG)

Tenderstem Broccoli & Gremolata (VG)

Garlic Butter Jersey Royal Potatoes (V)

Sweet Potatoes & Chilli Honey (V)

Skinny Fries (V)

Wine Pairings

Discovery Pairing £9.00 per course (125ml)

Prestige Pairing £19.00 per course (125ml)

Sauces

£2.50 each

Peppercorn

Maitre d' Garlic Butter

Home-Made Desserts

Tiramisu (V)

Traditional recipe

£7.95

Apricot Frangipane Tart (V)

Vanilla ice cream

£7.95

White Chocolate Cheesecake (V)

Banana sorbet & passionfruit

£7.95

Eton Mess (V)

Vanilla diplomat, strawberry & meringue

£7.95

Lemon Posset (V)

Fresh berries

£7.95

Ice Cream & Sorbet (V)

1 scoop £2.75/3 scoops £7.95

(V) Vegetarian. (VG) Vegan.

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.