

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses £19.95 / 3 courses £22.95

Starter

Smoked Salmon

Pickled cucumber, dill & mustard yoghurt

Artichoke Tempura (V)

Hummus

Chicory Salad (VG)

Pear, walnut & truffle vinaigrette

Main Course

Stuffed Chicken Breast

Chestnut, ricotta, swiss chard & sage jus

Fish & Chips

Haddock, triple cooked chips & tartare sauce

Ratatouille (VG)

Herb salad

Dessert

Apple Crumble (V)

Cinnamon & clotted cream

Madeleine (V)

Crème Anglaise

Home-made Ice Cream & Sorbet Selection (V)

Served every day, 12pm-5pm. 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.