

28-50

WINE WORKSHOP & KITCHEN

Lunch Menu

2 courses £19.95 / 3 courses £22.95

Served with a complimentary glass of house white or red

Starter

Smoked Salmon

Pickled cucumber, dill & mustard yoghurt

Baked Beetroot (VG)

Kohlrabi, orange & coconut yoghurt

Ham Hock

Pickled mushrooms, chicory & truffle vinaigrette

Main Course

Pan Fried Stone Bass

Butternut purée, mussels & beurre blanc

Chicken Supreme

Parsnip purée, cavolo nero & thyme jus

Pumpkin & Sage Tortelloni (VG)

King oyster mushroom & onion consommé

Sides (+£5.50)

Endive Salad, Apple & Walnut (V) / Skinny Fries (V) /

Chinese Cabbage & Garlic Butter (V) / Kale, Chorizo & Pumpkin Seeds

Dessert

Lemon Posset (V)

Clementine & mint

Chocolate Mousse (V)

Pear compote & almonds

Home-made Ice Cream & Sorbet Selection (V)

Served every day, until 5:30pm. 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.