28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

Bread Basket
Fresh bread & whipped butter
£2.50

Mini Chorizo
£6.95

Smoked Almonds (V)
£4.50

Hummus & Garlic Naan (V)
Paprika & coriander
£6.95

Olives (V)
£4.50

Artichoke Tempura (V)
Aioli
£7.95

Charcuterie Selection
Each £4.25 / five £19.95

Cheeses Selection
Each £4.25 / five £19.95

Cheese & Charcuterie Selection
All five cheeses and five charcuteries
£34.95

Garden Sharing Platter
Hummus & naan, artichoke tempura, olives & padron peppers
£19.95

Starters

Baked Goat's Cheese
Apple, walnut & onion purée
£12.95

Baked Beetroot (VG)
Kohlrabi, orange & coconut yoghurt
£11.95

Ham Hock
Pickled mushrooms, chicory & truffle vinaigrette
£12.95

Smoked Salmon
Pickled cucumber, dill & mustard yoghurt
£13.95

Oysters

each	*½ dozen*	*9*
£3.95	£22.95	£34.95

Tiger Prawns
Grilled prawns with aioli

each	*½ dozen*	*9*
£3.95	£22.95	£34.95

Mains

Seared Tuna
Bok choy, Chinese cabbage & Asian broth
£25.95

Pan Fried Stone Bass
Butternut purée, mussels & beurre blanc
£23.95

Pumpkin & Sage Tortelloni (VG)
King oyster mushroom & onion consommé
£16.95

Slow Roasted Lamb Shoulder
Parsnip purée, cavolo nero & thyme jus
£24.95

28-50 Cheeseburger
Iceberg lettuce, pickles, caramelised onion & truffle mayo, served with fries
£17.95

10oz Rib Eye Steak
28 days aged British beef, braised shallot & fries
£37.95

8oz Fillet Steak
28 days aged British beef, braised shallot & fries
£39.95

Sides £5.50 each

Endive Salad, Apple & Walnut (V)
Chinese Cabbage & Garlic Butter (V)
Kale, Chorizo & Pumpkin Seeds
Skinny Fries (V)

Sauces £2.50 each

Peppercorn
Maitre d' Garlic Butter

Desserts

Chocolate Mousse (V)
Pear compote & almonds
£8.50

Lemon Posset (V)
Clementine & mint
£8.50

Apple & Rhubarb Crumble (V)
Vanilla ice cream
£8.50

Coffee Crème Brûlée (V)
£8.50

Home-made Ice Cream & Sorbet (V)
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 information on other allergens.

For groups, private room bookings and special occasions, please ask for a tailor-made quote.