

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

Bread Basket <i>Fresh bread & whipped butter</i> £2.50	Smoked Almonds (V) £4.50	Olives (V) £4.50	
Mini Chorizo £6.95	Hummus & Flatbread (V) £6.95	Padron Peppers (V) £7.50	Serrano Ham Croquettes <i>Aioli</i> £7.95
Charcuterie Selection <i>Each £4.25 / five £19.95</i>	Cheeses Selection <i>Each £4.25 / five £19.95</i>	Cheese & Charcuterie Selection <i>All five cheeses and five charcuteries</i> £36.95	Sharing Platter (V) <i>Olives, hummus, padron peppers, herb cheese stuffed piquillo peppers & Spanish omelette</i> £19.95

Starters

Baked Goat's Cheese <i>Peach, rocket & salsa verde</i> £12.95	Seabass Ceviche <i>Sweetcorn, red onion, cucumber & coriander</i> £15.50	Oysters <i>each ½ dozen 9</i> £3.95 £22.95 £34.95
Tomato Salad (VG) <i>Spring onion, basil, almond & roasted tomato sauce</i> £11.95	Ham Hock & Runner Beans <i>Baby gem, croutons & wholegrain mustard</i> £13.95	Tiger Prawns <i>Grilled prawns with aioli</i> <i>each ½ dozen 9</i> £3.95 £22.95 £34.95

Mains

Pan Fried Cod <i>Runner beans, smoked almond & romesco sauce</i> £24.95	Chicken Supreme <i>Garlic new potatoes, broccoli, onion purée & chicken jus</i> £22.95
Seared Tuna <i>Bok choy, shiitake mushrooms & Asian broth</i> £25.95	28-50 Cheeseburger <i>Iceberg lettuce, pickles, caramelised onions, smoked bacon, mayo & fries</i> £17.95
Beef Tomato Provencale (VG) <i>Courgette & yellow pepper coulis</i> £16.95	100z Rib Eye Steak <i>28 days aged British beef, served with rocket & fries</i> £36.95
Ratatouille (VG) <i>Grilled artichoke & sourdough toast</i> £17.95	8oz Fillet Steak <i>28 days aged British beef, served with rocket & fries</i> £39.95

Wine Pairings

Discovery Pairing

2 Courses £19.00 / 3 courses £25.00 (125ml)

Prestige Pairing

2 Courses £39.00 / 3 courses £59.00 (125ml)

Sides

£5.50 each

Rocket Salad, Tomatoes & Grana Padano
Tenderstem Broccoli & Garlic Butter (V)
New Potatoes & Romesco (VG)
Skinny Fries (V)

Sauces

£2.50 each

Peppercorn
Maitre d' Garlic Butter

Desserts

Vanilla Cheesecake (V) <i>Earl grey ice cream</i> £8.50	Lemon Posset (V) <i>Fresh raspberry</i> £8.50	Bailey's Crème Brûlée (V) £8.50
Chocolate Tart (V) <i>Chocolate delicie, crumble biscuit & raspberry crème fraiche</i> £8.50	Roasted Apricot (V) <i>Granola & honey yoghurt</i> £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 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.