

# 28-50

WINE WORKSHOP & KITCHEN

## A La Carte Menu

### To Share

#### Salted Almonds (V)

£3.95

#### Fried Mix (V)

Corn, peanuts & chickpeas

£3.95

#### Olives (V)

£4.50

#### Hummus & Flatbread (V)

£7.50

#### Mini Chorizo

£7.95

#### Padron Peppers (V)

£7.95

#### Serrano Ham & Manchego Croquettes

Aioli

£8.95

#### Charcuterie Selection

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

Each £4.50 / five £19.95

#### Cheeses Selection

Each £4.50

Five £19.95

#### Cheese & Charcuterie Selection

All five cheeses & five charcuteries

£38.95

#### Sharing Platter

Olives, hummus, padron peppers, chicken souvlaki, truffle arancini & tzatziki

£19.95

### Starters

#### Beef Tartare

Artichoke crisps & béarnaise

£15.95

#### Pan Seared Scallops

Pickled kohlrabi & bisque dill oil

£15.95

#### Cep Velouté (VG)

Sourdough croutons & fresh mushrooms

£10.95

#### Oysters

each ½ dozen 9

£4.25

£24.95

£36.95

#### Smoked Mackerel Pâté

Pickled cucumber, dill, salmon caviar & sourdough

£14.95

#### Burrata

Onion purée, shimeji mushrooms, salted almonds & basil

£12.95

#### Roasted Cauliflower (VG)

Oyster mushrooms, pickled onion, sunflower seed sauce & nasturtium

£9.95

#### Tiger Prawns

Grilled prawns with aioli

each ½ dozen 9

£4.25

£24.95

£36.95

### Pasta

#### Al Pomodoro (V)

Bucatini pasta, tomato & fresh basil

Small £6.95

Large £12.95

#### Cacio e Pepe

Bucatini pasta, pecorino & black pepper

Small £8.95

Large £14.95

#### Crab Bucatini

Bucatini pasta, white crab meat & chilli

Small £9.95

Large £15.95

### Mains

#### Savoy Cabbage Roll (VG)

Hazelnut and mushroom caviar, cep cream & enoki tempura

£17.95

#### Rainbow Trout

Sautéed leek & leek sauce

£26.95

#### Pan Fried Hake

Confit fennel, mussels, cockles & curry saffron cream

£26.95

#### Lamb Loin

Potato dauphinoise, seasonal greens, prunes & jus

£27.95

### Josper Grill

#### 28-50 Cheeseburger

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

£19.95

#### 100z Rib Eye Steak

28 days aged British beef, served with rocket & fries

£38.95

#### 8oz Fillet Steak

28 days aged British beef, served with rocket & fries

£39.95

#### Sides

£5.75 each

Cauliflower Cheese (V)

Tenderstem Broccoli & Gremolata (VG)

Garlic Butter New Potatoes (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

£8.50

#### Chocolate Delice (V)

Blackberry sorbet

£8.95

#### Honey Madeleine (V)

Vanilla crème anglaise

£8.95

#### Coconut Rice Pudding (V)

Mango & passionfruit

£8.50

#### Apple Cheesecake (V)

Maple and rosemary syrup

£8.50

#### Ice Cream & Sorbet (V)

1 scoop £2.95/3 scoops £8.50

(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.