

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

Salted Mixed Nuts (VG)

£4.95

Pigs in Blankets

Honey mustard

£7.95

Potato & Cheese Croquettes

Bacon jam

£8.50

House Marinated Olives (VG)

£4.95

Butter Bean Dip & Garlic Naan (V)

£7.50

Halloumi Fries (V)

Truffle honey

£8.50

Charcuterie Selection

Each £4.95 / five £19.95

Cheeses Selection

Each £4.95 / five £19.95

Cheese & Charcuterie Selection

All five cheeses and five charcuteries

£37.95

Garden Sharing Platter (V)

Olives, butter bean dip, garlic naan, halloumi fries, croquettes & crudités

£19.95

Starters

Cured Salmon (GF)

Charred salmon belly, celeriac remoulade & green apple

£13.95

Chicken Caesar Salad

Baby gem, croutons & parmesan

£13.95

Bread Basket (V)

Fresh bread & whipped butter

£2.50

Honey Glazed Salsify (VG)

Salsify crisps & lemon foam

£13.95

Chevre Chaud Salad (V)

Goat's cheese, apple & frisée

£12.95

Saffron Risotto (GF)

Cockles & dill

£13.95

Oysters (GF)

each	½ dozen	9
£3.95	£22.95	£33.95

Mains

Chalk Stream Trout (GF)

Tenderstem broccoli & champagne sabayon

£24.95

Beef Shortrib (GF)

Crushed celeriac, wholegrain mustard & red wine jus

£24.95

Seabass (GF)

Chermoula, jersey royals & herb salad

£22.95

28-50 Cheeseburger

Iceberg lettuce, pickles, smoked bacon & garlic mayo, served with fries

£19.95

Wild Mushroom Vol-au-Vent (VG)

Creamy mushroom, tarragon & pearl onion

£16.95

100z Ribeye Steak

28 days aged British beef & skinny fries

£38.95

Courgette Fritter (V)

Butter beans, romesco sauce & poached egg

£16.95

8oz Fillet Steak

Pomme purée & baby carrots

£42.95

Corn Fed Chicken Breast (GF)

Pomme boulangère, hispi cabbage & chicken jus

£23.95

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

Tenderstem Broccoli, Garlic Butter
Baby Gem & Caesar Dressing (GF)
Skinny Fries / Truffle Fries (+£1.50)
Minted Jersey Royal Potatoes (GF)

Sauces

£2.50 each

Peppercorn
Maitre d' Garlic Butter
Perigueux

Desserts

Chocolate Delice

Blood orange sorbet

£8.50

Toffee Pudding (V)

Caramel & vanilla ice cream

£8.50

Red Wine Poached Pear (VG, GF)

Chantilly & roasted hazelnuts

£8.50

Coffee Crème Brûlée (V, GF)

£8.50

Vanilla Cheesecake (V)

Earl grey ice cream

£8.50

Home-made Ice Cream & Sorbet

Selection (V,GF)

£7.50

(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.