

28-50

WINE WORKSHOP & KITCHEN

Pre & Post Theatre 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

Artichoke Tempura (V)

Hummus

Tomato Salad (VG)

Spring onion, basil, almond & roasted tomato sauce

Main Course

Chicken Supreme

Tenderstem broccoli, smoked almond & romesco sauce

Mussels Marinière

Mussels cooked in white wine, shallots & parsley, served with fries

Creamy Polenta

Oyster mushroom, datterini, confit garlic & parmesan

Sides (+£5.50)

Rocket Salad, Datterini & Parmesan / Skinny Fries /

Runner Beans & Smoked Almonds / New Potatoes, Confit Garlic & Romesco

Dessert

Lemon Posset (V)

Fresh raspberry & mint

Chocolate Madeleine (V)

Crème Anglaise

Home-made Ice Cream & Sorbet Selection (V)

Served 12pm-5.30pm, Monday-Sunday & Friday-Saturday from 9.30pm. 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.