

# 28-50

WINE WORKSHOP & KITCHEN

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## Lunch Menu

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**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)

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*Served every day, 12pm-5.30pm. 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.