

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

Smoked Almonds (VG)

£4.95

Mini Chorizo

£8.50

Truffle Arancini, Truffle Mayo (V)

£8.50

Nocellara Del Belice Olives (VG)

£4.95

Hummus & Pitta Bread (V)

£8.50

Artichoke Tempura, Aioli (V)

£8.50

Charcuterie Selection

Each £4.95 / five £19.95

Cheeses Selection (V)

Each £4.95 / five £19.95

Cheese And Charcuterie Selection

All five cheeses and five charcuteries
£36.95

Garden Sharing Platter (V)

Olives, Hummus, Truffle Arancini
& Artichoke Tempura
£19.95

Starters

Wye Valley Asparagus (V)

Pickled cucumber, onion & goat's
cheese curd
£13.95

Burrata (V)

Broad beans, celery, grapefruit & salsa
verde
£15.95

Oysters

each	½ dozen	9
£3.95	£21.95	£31.95

Crab Salad (GF)

Mango, avocado purée &
coriander cress
£15.95

Tomato Gazpacho (VG)

Black olives, celery & basil
£12.95

Tiger Prawns

Grilled prawns with aioli
each ½ dozen 9
£3.95 £21.95 31.95

Mains

Sole Meuniere

New potato, burnt butter & capers
£26.95

Coq au Vin (GF)

Onion, mushroom & bacon lardons
£25.95

Mussels Provençal

Cherry tomato, black olive, parsley &
fries
£22.95

28-50 Cheeseburger

Iceberg lettuce, pickles, smoked bacon &
truffle mayo, Served with fries
£19.95

Baked Courgette (VG)

Stuffed aubergine, pinenut & cherry
tomato sauce
£17.95

100z Rib Eye Steak

28 days aged British beef, braised shallot,
peppercorn sauce & fries
£33.95

Ratatouille (VG)

Grilled artichoke, herb salad & basil
dressing
£16.95

8oz Fillet Steak

28 days aged British beef, braised shallot,
peppercorn sauce & fries
£34.95

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

Potato Gratin

New Potatoes & Parsley (GF)

Tenderstem Broccoli & Garlic Butter

Sugar Snap, Mint, Parsley & Capers

Fries

Desserts

Chocolate Delice (GF)

Salted caramel ice cream
£8.50

Baked Yoghurt

Apricot & biscoff crumble
£8.50

Red Berry Salad (GF, VG)

Mint & strawberry coulis
£8.50

Vanilla Rice Pudding

Caramel sauce & pistachio
Served chilled
£8.50

Home-made Ice Cream and Sorbet Selection

£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.