

# 28-50

WINE WORKSHOP & KITCHEN

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## Snacks

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**Sourdough Bread (V)**

*Yoghurt butter*  
£3

**Smoked Almonds (V)**

£4

**Green Olives (V)**

£4

**Hummus & Garlic Naan (V)**

£6

**Mini Chorizo**

£7

**Truffle Fries**

*Parmesan*  
£7

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## Small Plates

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**Tomato & Mozzarella Arancini**

*Cherry tomato compote*  
£8

**Artichoke Tempura (V)**

*Lime aioli*  
£8

**Braised Leeks (V)**

*Sauce gribiche*  
£9

**Ratatouille**

*Parmesan crumble*  
£10

(Vegan option available)

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**Roasted Asparagus (V)**

*Lemon ricotta*  
£11

**Burrata**

*Onion purée, almonds &  
tomato vinaigrette*

**Seared Tuna**

*Courgette salad & romesco  
sauce*

**Slow Roasted Lamb Shoulder**

*Sprouting broccoli & lamb jus*  
£12

(Vegan option available)

£12

£12

**Oysters**

*Mignonette sauce*  
3 / £10 6 / £20

**Tiger Prawns**

*Garlic butter & aioli*  
3 / £9 6 / £18

**Cheese Board**

*3 cheeses from fromagerie  
beillevaire served with crackers,  
fig and honey chutney & grapes*

£12

**Charcuterie Board**

*3 cuts served with cornichon &  
sourdough*  
£12

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## Large Plates

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**Spinach & Ricotta Tortelloni**

*Parmesan & sage butter*  
£15

(Vegetarian option available)

**Pan Fried Hake**

*Hispi cabbage & sauce grenobloise*  
£16

**28-50 Cheeseburger**

*Iceberg lettuce, pickles, caramelised  
onion & fries*

£17

**Chicken Supreme**

*Confit fennel, black olives & jus*  
£17

**Roasted Cod**

*Sweet peas, cockles & saffron vinaigrette*  
£18

**100z Rib Eye Steak**

*28 days aged British beef, fries &  
peppercorn sauce*

£36

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## Sweet Plates

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**Chocolate Mousse (V)**

*Caramel sauce & toasted almonds*  
£7

**Vanilla Crème Brulée (V)**

£7

**Rhubarb & Strawberry Crumble (V)**

*Vanilla ice cream*  
£7

**Chocolate Madeleines (V)**

*Crème anglaise*  
£7

**Dulce de Leche Ice Cream (V)**

*Meringue*  
£7

**Banana & Passion Fruit Sorbet (VG)**

£7

(V) Vegetarian. (VG) Vegan. (GF)

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 information on other allergens.

For groups, private room bookings and special occasions, please ask for a tailor-made quote.