

# 28-50

WINE WORKSHOP & KITCHEN

## Snacks

### 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

## Small Plates

### Tomato & Mozzarella Arancini

Cherry tomato compote  
£8

### Artichoke Tempura (V)

Lime aioli  
£8

(Vegan option available)

### Braised Leeks (V)

Sauce gribiche  
£9

### Ratatouille

Parmesan crumble  
£10

(Vegan option available)

### Roasted Asparagus (V)

Lemon ricotta  
£11

(Vegan option available)

### Burrata

Onion purée, almonds &  
tomato vinaigrette

£12

### Seared Tuna

Courgette salad & romesco  
sauce

£12

### Slow Roasted Lamb Shoulder

Sprouting broccoli & lamb jus

£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

## Large Plates

### Spinach & Ricotta Tortelloni

Parmesan & sage butter  
£15

(Vegetarian option available)

### Pan Fried Pollock

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

## Sweet Plates

### 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) 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.

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