

28-50

WINE WORKSHOP & KITCHEN

A La Carte Menu

To Share

Smoked Almonds (V)

£4.95

Olives (V)

£4.95

Hummus & Flatbread (V)

£6.95

Mini Chorizo

£6.95

Padron Peppers (V)

£7.50

Serrano Ham & Manchego Croquettes

Aioli

£7.95

Charcuterie Selection

Grana reserve ham, salchichon, morcon, hot chorizo cular, lomo artizado curado

Each £4.25 / five £19.95

Cheeses Selection

Brun de noix, fourme d'Ambert, cap gris nez, abondance, pont d'Yeu

Each £4.25 / five £19.95

Cheese & Charcuterie Selection

All five cheeses & five charcuteries

£36.95

Sharing Platter (V)

Olives, hummus, padron peppers, herb cheese stuffed piquillo peppers & Spanish omelette

£18.95

Starters

Beef Tartare

Artichoke crisps & béarnaise

£14.95

Galician Octopus Salad

Grilled octopus, potato hash & paprika vinaigrette

£15.95

Cep Velouté (VG)

Sourdough croutons & fresh mushrooms

£9.95

Oysters

each ½ dozen 9

£3.95

£22.95

£34.95

Scotch Egg

Chorizo, prawns, bisque & rhubarb

£14.95

Burrata

Onion purée, pickled shimeji mushrooms & smoked almonds

£11.95

Roasted Beetroot (VG)

Granny Smith, orange, coconut yoghurt & cumin

£9.95

Tiger Prawns

Grilled prawns with aioli
each ½ dozen 9

£3.95

£22.95

£34.95

Pasta

Al Pomodoro (V)

Bucatini pasta, tomato & fresh basil

Small £7.50

Large £13.50

Cacio e Pepe

Bucatini pasta, pecorino & black pepper

Small £8.95

Large £14.95

Crab Bucatini

Bucatini pasta, white crab meat & chilli

Small £9.95

Large £15.95

Mains

Celeriac Dauphinoise (VG)

Hazelnut and mushroom caviar & cep cream

£15.95

Roasted Cod

Spiced butternut purée, mussels & bisque

£24.95

Chalk Stream Trout

Chive beurre blanc, capers & rainbow chard

£25.95

Lamb Loin

Potato and parmesan galette, hispi cabbage & jus

£26.95

Josper Grill

28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised onions, smoked bacon, truffle mayo & fries

£18.95

100z Rib Eye Steak

28 days aged British beef, served with rocket & fries

£37.95

8oz Fillet Steak

28 days aged British beef, served with rocket & fries

£39.95

Sides

£5.50 each

Cauliflower Cheese (V)

Tenderstem Broccoli & Gremolata (VG)

Garlic Butter New Potatoes (V)

Skinny Fries (V)

Wine Pairings

Discovery Pairing £9.00 per course (125ml)

Prestige Pairing £19.00 per course (125ml)

Sauces

£2.50 each

Peppercorn

Maitre d' Garlic Butter

Home-Made Desserts

Tiramisu (V)

Traditional recipe

£7.95

Chocolate Mousse (V)

Pear compote & almonds

£7.95

Apple Strudel (V)

Caramel sauce

£7.95

Autumn Mess (V)

Praline diplomat, roasted plum & meringue

£7.95

Baileys Crème Brûlée (V)

£7.95

Ice Cream & Sorbet (V)

1 scoop £2.75/3 scoops £7.95

(V) Vegetarian. (VG) Vegan.

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.