

# 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

Tomato & Mozzarella Arancini  
*Cherry tomato compote*

Artichoke Tempura (V)  
*Lime aioli*  
(Vegan option available)

Braised Leeks (V)  
*Sauce gribiche*

### Main Course

Pan Fried Pollock  
*Courgette salad & romesco sauce*

Chicken Supreme  
*Confit fennel, black olives & jus*

Spinach & Ricotta Tortelloni  
*Parmesan & sage butter*  
(Vegetarian option available)

Truffle Fries, *parmesan* (+£7)

### Dessert

Ducle de Leche Ice Cream (V)  
*Meringue*

Chocolate Mousse (V)  
*Caramel sauce & toasted almonds*

Rhubarb & Strawberry Crumble (V)  
*Vanilla ice cream*

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*Served every day 12pm-5.30pm. Available for up to 6 guests only.*

(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.