

28-50

WINE WORKSHOP & KITCHEN

Pre/Post Theatre Menu

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

Served 12pm-5.30pm, Monday-Sunday & Friday-Saturday from 9.30pm. 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.