

# 28-50

WINE WORKSHOP  
& KITCHEN

## Salads & Soups

	SMALL	LARGE
Gazpacho Soup With olive and cucumber salad	£5.50	£9.95
Chicken Salad With cos lettuce, croutons and cashews	£6.50	£12.50
Prawn Cocktail With rye bread	£6.50	£12.50
Tomato Salad With bocconcini mozzarella and roquette	£6.70	£12.95
Asparagus Salad With Serrano ham and truffle mayonnaise	£6.70	£12.95

## Starters

	SMALL	LARGE
Smoked Severn and Wye salmon With horseradish yoghurt and rye bread	£7.90	£14.95
Tomato Tart Olive tapenade and goats cheese	£6.00	£11.50
Foie Gras terrine Rhubarb chutney and toast	£7.50	£13.50
Salt Beef brisket With cornichons and toast	£6.50	£12.50
Charcuterie selection With pickled vegetables, toast and wholegrain mustard	£5.95	£11.95

## Side Orders

Seasonal vegetables, green salad, Chips, New potatoes	£2.95
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## Grill

From our coal burning oven

Rib Eye 28 days aged Herefordshire beef	£15.75
Sirloin 28 days aged Herefordshire beef	£16.50
Onglet 28 days aged Herefordshire beef	£12.95
Chicken spatchcock (All above served with red wine or béarnaise sauce)	£12.95
Burger(Scottish Chuck steak) served with tomato and relish	£10.50

## Sharing Plates

Smoked Salmon With horseradish yoghurt and rye bread	£14.95
Charcuterie selection With pickled vegetables, toast and wholegrain mustard	£11.95
Cheese selection With onion chutney and bread	£15.50
6 x Rock Oysters With shallot vinegar and lemon	£9.95

## Main Courses

Pork cutlet grilled With wild garlic polenta and Madeirasauce	£14.95
Skate with brandade Caper and lemon brown butter,tartar sauce	£15.95
Icelandic fish stew With béarnaise sauce and rye bread	£13.95
Confit Duck leg With pok choi, carrots and mouli	£14.50
Caramelised onion tart With olive tapenade and salad	£13.95

## Desserts

Lemon tart With yoghurt sorbet	£5.50
Almond and Cherry cake With almond milk ice cream and vanilla custard	£5.50
Chocolate tart With milk ice cream	£5.50
Ice cream selection	£4.50
Vanilla Crème brûlée With peach compote	£5.50
Fresh fruit salad	£4.50

## Cheeses

£3.50 each, selection of 3 for £8.50

Lou Larzac, St Maure, Comté, Le petit creux, Blue D'Auvergne

If you have an allergy to any food product, please advise us prior to ordering. Our food products may contain traces of nuts. A discretionary service charge of 12.5% (15% for parties of 8 or more) will be added to your bill