

# 28-50

WINE WORKSHOP & KITCHEN

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## Lunch Menu

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2 courses £23.95 / 3 courses £26.95

### Starter

Tomato Gazpacho (GF)

*Black olives, celery & basil*

Wye Valley Asparagus (V)

*Pickled cucumber, onion & goat's cheese curd*

Artichoke Tempura (V)

*Aioli*

### Main Course

Mussels Provençal

*Cherry tomato, black olive & parsley*

Coq au Vin (GF)

*Onion, mushroom & bacon lardons*

Ratatouille (V)

*Grilled artichoke, herb salad & basil dressing*

### Dessert

Baked Yoghurt

*Apricot & biscoff crumble*

Vanilla Rice Pudding

*Pistachio & caramel sauce, served chilled*

Home-made Ice Cream & Sorbet Selection

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*Served every day, 12pm-5pm*

*Available for up to 6 guests only*

(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. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.