

28-50

WINE WORKSHOP & KITCHEN

THEATRE MENU

Starter

Squid Tempura
Aioli

Wye Valley Asparagus (V)
Pickled cucumber, onion, lemon & ricotta

Grilled Artichoke (V)
Hummus & herb salad

Main Course

Chicken Supreme
Portobello mushroom, tenderstem broccoli & rosemary jus

Mussels Mariniere
Shallot, white wine, parsley & fries

Ratatouille (VG)
Grilled artichoke, herb salad & basil dressing

Dessert

Rhubarb Mousse
Strawberry & lemon verbena

Lemon Posset
Raspberry

Home-made Ice Cream & Sorbet Selection (V)

(V) Vegetarian. (VG) Vegan. (GF) Gluten-free. Please always inform your server of any allergies or intolerances before placing your order. 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. Detailed information on the 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.