

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £34.95 per person

Starter

Cep Velouté (V)

Herbs Chantilly & sourdough croutons

Smoked Salmon

Pickled cucumber, lemon, dill & mustard yogurt

Goose & Mustard Terrine

Spiced apple relish & brioche

Main Course

8oz Sirloin Steak

Served fries, choice of peppercorn or béarnaise sauce

Stone Bass

Crushed new potatoes, fresh herbs & shellfish bisque

Roasted Butternut Squash (V)

Kale, freekeh & spiced pumpkin velouté

Dessert

Apple & Rhubarb Crumble

Chocolate Madeleine

Selection of 2 Cheeses

(V) Vegetarian. If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering. Allergen information is available upon request. All prices are inclusive of vat at 20%. A discretionary service charge of 12.5% will be added to your initial bill. This Menu is subject to change according to seasonal changes.