

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £34.95 per person

Starter

Cep Velouté (V)

Herb and truffle chantilly & sourdough crouton

Salmon Ceviche

Ginger, chilli & avocado

Roasted Beetroots (Vg)

Coconut yogurt, dukkah & amaranth

Main Course

8oz Rib Eye Steak

Served fries, rocket salad & homemade sauce

Hake

Leek fondue, shellfish & saffron cream

Roasted Romanesco Cauliflower (Vg)

Oyster mushrooms, spiced celeriac purée, pickled cauliflower, tapioca & hazelnut pesto

Dessert

Autumn Mess

Meringue, almond diplomate & plum

Julien's Chocolate Orange Mousse

French Vanilla Rice Pudding

Caramel sauce & pistachio, served chilled

(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. A discretionary service charge of 12.5% will be added to your initial bill. This Menu is subject to change according to seasonal changes.