

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £44.95 per person

Starter

Burrata (V)

Peach, almond & salsa verde

Ham Hock Terrine

Gribiche sauce & cornichons

Crab Salad

Mango, avocado purée & coriander cress

Main Course

8oz Fillet Steak

Served with fries, rocket salad & homemade sauce

Seared Tuna

Artichoke, courgette, almond & romesco sauce

Caponata (V)

Baby fennel, pinenut & crostini

Dessert

Chocolate Madeleine

Crème anglaise

Lemon Posset

Lemon & lavender sablé

Selection of 3 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. A discretionary service charge of 12.5% will be added to your initial bill. This Menu is subject to change according to seasonal changes.