

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £49.95 per person

Sourdough Bread Served With Whipped Butter

Starter

Burrata (V)

Plum, artichoke purée, watercress, honey & lemon dressing & hazelnuts

Duck & Pistachio Rilette

Celeriac remoulade & sourdough

Beetroot Cured Trout

Wasabi & avocado

Main Course

Lamb

Potato terrine, parsley sponge, hispi cabbage, chanterelle & jus

Chicken Supreme

Truffled purple potatoes, baby leeks, girolles, riesling sabayon & jus

Pan Fried Hake

Confit fennel, mussels, clams & tarragon sauce

Buckwheat Risotto (VE)

Wild mushrooms & pesto dressing

<h4>Fillet Steak</h4>	+£10
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Served with fries, rocket salad & peppercorn sauce

Dessert

Chocolate Madeleine

Crème anglaise

Autumn Mess

Vanilla diplomate, meringue, plums & lemon balm

Selection of 3 Cheeses

(V) Vegetarian. (VE) Vegan. 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.