

# 28-50

WINE WORKSHOP & KITCHEN

## Group Set Menu £39.95 per person

Sourdough Bread Served With Whipped Butter

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### Starter

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#### Cep Velouté Soup (VE)

*Wild mushrooms & herbs Chantilly*

#### Roasted Beetroot

*Coconut yoghurt, dukkah & red amaranth*

#### Duck Rilette

*Celeriac remoulade & sourdough*

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### Main Course

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#### Chicken Supreme

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

#### Tuna

*Bok choy, shiitake & Asian broth*

#### Celeriac (VE)

*Sweetcorn, furikake, miso, crispy kale & almonds*

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### Dessert

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#### Lemon Posset

*Blood orange & sable biscuit*

#### French Vanilla Rice Pudding

*Caramel sauce & pistachio, served chilled*

### Home-made Ice Cream and Sorbet Selection

(V) Vegetarian. (VE) Vegan. 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. This Menu is subject to change according to seasonal changes.