

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

Trout Gravlax

Pickled cucumber, dill & mustard yoghurt

Main Course

Lamb

Butternut squash, king oyster mushroom, confit garlic & thyme jus

Chicken Supreme

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

Pan Fried Hake

Leek fondue, shellfish & saffron cream sauce

Wild Mushroom Risotto (VE)

Chestnuts, leeks & shallots

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

Dessert

Chocolate Madeleine

Crème anglaise

Winter Mess

Praline diplomate, meringue, pear & lemon balm

Selection of 3 Cheeses

(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.