

# 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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#### Scallops Tartare

*Apple, gherkin, aioli & beetroot gel*

#### Burrata (V)

*Heritage tomato, fresh cucumber, radish & salsa verde*

#### Asparagus (V)

*Duck egg, smoked butter hollandaise & rye bread*

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### Main Course

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#### Chicken Supreme

*New potato, spring vegetables & jus*

#### Sea Bream

*Fennel, spring greens & caper beurre blanc*

#### Savoy Cabbage (VG)

*Mushroom mousse, miso onion purée, crispy potato & pickled kohlrabi*

<h4>Ribeye Steak</h4>	<b>+£10</b>
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*Served with fries, watercress salad & peppercorn sauce*

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### Dessert

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#### Chocolate Mousse

*Chocolate soil*

#### White Chocolate Cheesecake

*Strawberry sorbet*

#### Lemon Curd Tart

*Coconut*

(V) Vegetarian. (VG) Vegan. (GF) Gluten free. 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.