

# 28-50

WINE WORKSHOP & KITCHEN

## Group Set Menu £44.95 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*

#### Roasted Beetroot (VG)

*Coconut yoghurt, dukkah, pink ginger & coriander*

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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 Posset

*Pomegranate*

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

ALLERGENS: 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, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all 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.