

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £44.95 per person

Sourdough Bread Served With Whipped Butter

Starter

Crab Salad

Avocado purée, mango & coriander

Burrata (V)

Heritage tomato, fresh cucumber, radish & salsa verde

Roasted Beetroot (VG)

Coconut yoghurt, dukkah & pink ginger

Main Course

Duck Leg

Slow cooked duck leg, celeriac, wilted greens, cherries & jus

Monkfish

Courgettes, tomato fondue, cockles & mussels

Pea Risotto (V)

Pea purée, radish & pea shoots

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

Dessert

Tiramisu

Fresh Berries (VG)

Apricot & mint

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.