



WINE WORKSHOP & KITCHEN

## Group Set Menu £49.95 per person

Sourdough Bread Served with Whipped Butter

---

### Starter

---

#### Scallops

*Pickled ginger, beetroot & coconut yoghurt purée*

#### Burrata

*Blood orange, red onion petals & watercress*

#### Cep Velouté (VG)

*Sourdough croutons*

---

### Main Course

---

#### Lamb Loin

*Red cabbage purée, dauphinoise potatoes, parsley sponge & jus*

#### Pan Fried Salmon

*Watercress velouté, crispy potatoes, green olives & fermented cabbage tapenade*

#### Savoy Cabbage (VG)

*Mushroom mousse, miso onion purée, artichoke crisps & pickled kohlrabi*

<h4>Ribeye Steak</h4>	<b>+£15</b>
-----------------------	-------------

*Served with fries, rocket salad & peppercorn sauce*

---

### Dessert

---

#### Lemon Madeleines (V)

*Lemon crème anglaise*

#### Tiramisu (V)

#### Selection of 3 Cheeses

(V) Vegetarian. (VG) Vegan..

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.