

28-50

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

Salsa verde, broad beans, radish & toasted almonds

Cucumber Gazpacho (VG)

Black olives & herb chantilly

Main Course

Lamb Loin

Red cabbage purée, dauphinoise potatoes, parsley sponge & jus

Pan Fried Salmon

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

Asparagus Risotto (V)

*Seasonal asparagus, pecorino
(Vegan option available)*

<h4>Ribeye Steak</h4>	+£15
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Served with fries, rocket salad & peppercorn sauce

Dessert

Lemon Madeleines (V)

Lemon crème anglaise

Tiramisu (V)

Traditional method

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.