



WINE WORKSHOP & KITCHEN

## Group Set Menu £49.95 per person

Sourdough Bread Served with Whipped Butter

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### Starter

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#### Octopus Salad

*Rocket, tomato & shallot vinaigrette*

#### Beef Tartare

*Crispy artichoke & béarnaise*

#### Burrata

*Salsa verde, broad beans & radish*

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### Main Course

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#### Lamb Loin

*Creamed potato, roasted courgettes, peas, mint & jus*

#### Seared Tuna

*Shiitake mushrooms, bok choy & aromatic broth*

#### Crab Bucatini

*Bucatini pasta, white crab meat & chilli*

#### Pea & Mint Risotto

*Pecorino*

Vegan option available

#### Ribeye Steak

+£15

*Served with fries, rocket salad & peppercorn sauce*

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### Dessert

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#### Baked Cheesecake (V)

*Vanilla ice cream*

#### Eton Mess (V)

*Vanilla diplomat, strawberries & meringue*

#### 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. Please note seafood dishes may contain small pieces of shell. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.