



WINE WORKSHOP & KITCHEN

Group Set Menu £49.95 per person

Sourdough Bread Served with Whipped Butter

Starter

Octopus Salad

Rocket, tomato & shallot vinaigrette

Beef Tartare

Crispy artichoke & béarnaise

Burrata

Salsa verde, peach & almonds

Main Course

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

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

Dessert

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.