

28-50

WINE WORKSHOP & KITCHEN

— Autumn London Restaurant Festival —

3 Courses with a glass of wine paired for each dish

Available every day throughout October

£74.95

Starters

Beef Tartare – Truffle cream, beetroot & lovage emulsion

Served with a 75ml glass of Montepulciano d'Abruzzo, 2022

Seared Scallops – Salmon caviar, corn chowder & crispy pancetta

Served with a 75ml glass of Chardonnay, Domaine Lois Dufouleur, 2022

French Onion Soup (VG) – Cheese croutons

Served with a 75ml glass of Beaujolais – Chiroubles, Bizot, 2022

Mains

Slow Cooked Beef Short Rib – Beetroot and horseradish purée, hispi cabbage, hasselback potatoes & jus

Served with a 125ml glass of Rioja, Vega Caledonia, 2016

Pan Fried Cod – Girolles, artichokes & white wine velouté

Served with a 125ml glass of Albarino, Laurent-Miquel, 2023

Potato Gnocchi (VG) – Spinach & nutmeg

Served with a 125ml glass of Gavi di Gavi, Tenuta San Giacomo, 2024

Desserts

Lemon Curd Tart – Italian matcha meringue

Served with a 75ml glass of Vouvray, Boutinot, 2023

Apple Strudel – Salted caramel

Served with a 75ml glass of Tokaji. 2013

3 Cheese Selection

Served with a 75ml glass of Tawny Port

Available all day, every day throughout October for groups of up to 6 people

(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.

A discretionary service charge of 12.5% will be added to your initial bill.