



WINE WORKSHOP & KITCHEN

Group Set Menu £49.95 per person

Sourdough Bread Served with Whipped Butter

Starter

Seared Scallops

Salmon caviar, corn chowder & crispy pancetta

Beef Tartare

Truffle cream, beetroot & lovage emulsion

Burrata

Smoked onion purée, almonds & pickled shimeji

Main Course

Slow Cooked Beef Short Rib

Beetroot and horseradish purée, hispi cabbage, hasselback potatoes & jus

Pan Fried Cod

Girolles, artichokes & white wine velouté

Bucatini ai Funghi

Bucatini pasta, mushroom, truffle sauce & pecorino

Potato Gnocchi (V)

Spinach & nutmeg cream

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

Dessert

Tiramisu (V)

Traditional recipe

Apple Strudel (VG)

Salted caramel

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.