



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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#### Seared Scallops

*Corn chowder, crispy pancetta, caviar & dill*

#### Beef Tartare

*Crispy artichokes, shallots, capers, gherkins & hollandaise*

#### Burrata

*Smoked onion purée, almonds & pickled shimeji*

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### Main Course

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#### Lamb Loin

*Truffled celeriac galette, chanterelles, cavolo nero & jus*

#### Roasted Cod

*Wilted spinach, mussels & white wine and tarragon velouté*

#### Bucatini ai Funghi

*Bucatini pasta, mushroom, truffle sauce & pecorino*

#### Potato Gnocchi (VG)

*Spinach & nutmeg cream*

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

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### Dessert

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#### 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.