

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £49.95 per person

Sourdough Bread Served with Whipped Butter

Starter

Seared Scallops

Corn chowder, crispy pancetta, caviar & dill

Beef Tartare

Crispy artichokes, shallots, capers, gherkins & hollandaise

Burrata

Smoked onion purée, almonds & pickled shimeji

Main Course

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

Ribeye Steak

+£15

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.