

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu

49.95 per person

Sourdough Bread Served with Whipped Butter

Starter

Seared Scallops

Curried Cauliflower Purée · Raisins · Coriander · Curry Oil

Beef Tartare

Crispy Artichokes · Shallots · Capers · Truffle Mayonnaise · Pickled Blackberry

Burrata

Salsa verde · Orange · Chicory

Main Course

Lamb Loin

Pink fir potato · Heritage Carrots · Kale · Thyme · Jus

Roasted Cod

Tenderstem Broccoli · Sauce Maltaise

Bucatini al Salmone

Bucatini Pasta · Smoked Salmon · Capers · Chili

Potato Gnocchi (VG)

Roasted Squash Purée · Trompette Mushrooms · Toasted Pumpkin Seeds

<h4>Ribeye Steak</h4>	+£15
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Fries · Rocket Salad · Peppercorn Sauce

Dessert

Paris Brest

Praline Diplomat · Blackberry

Banoffee Tart (V)

Chantilly Cream · Toasted Almonds

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 in Pound Sterling and inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.