28-50

WINE WORKSHOP & KITCHEN

Group Set Menu
49.95 per person

Sourdough Bread served with Whipped Butter

Starter

Scallops
Carrot purée, coriander & pickled ginger

Beef Tartare
Crispy artichoke, truffle mayonnaise & pickled blackberry

Burrata
Smoked apple purée, toasted almonds & confit onion

Main Course

Confit Duck
Potato boulangère, creamed spinach & jus

Roasted Cod
Clam & saffron cream sauce, sweetcorn, smoked bacon & borlotti

Crab Bucatini
Bucatini pasta, white crab meat, capers & chilli

Potato Gnocchi (VG)
Wild mushroom & truffle sauce

Ribeye Steak +15
Served with fries, rocket salad & peppercorn sauce

Dessert

Chocolate Delice (V)
Blackberry sorbet

Whisky Crême Brulée (V)
Mitchell Green whisky, aged 18 years

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 fish and seafood dishes may contain small pieces of fishbones and shells. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.