

28-50

WINE WORKSHOP & KITCHEN

Wine Paired Menu

75.00 per person

Starter

Tiger Prawns

3 grilled prawns with aioli

Chablis *Domaine du Chardonnay* (2024)

Beef Tartare

Crispy artichoke, truffle mayonnaise & pickled blackberry

Pinot Noir *"Village" Yering Station* (2025)

Roasted Delica Pumpkin (VG)

Puy lentils, artichoke hearts & pickled shallots

Chardonnay *Domaine Loïs Dufouleur* (2022)

Main Course

Chalk Stream Trout

Kale, pickled blackberries, hazelnuts & blanquette sauce

Sauvignon Blanc *Southern Right* (2025)

Confit Duck

Potato boulangère, creamed spinach & jus

Montepulciano d'Abruzzo *"Avegiano" Bove* (2023)

Potato Gnocchi (VG)

Wild mushroom & truffle sauce

Vermentino *Tenuta Fertuna* (2023)

Add a side for 5.95

Green Salad (VG) / Tenderstem Broccoli & Gremolata (VG) / Creamed Spinach (V) / Garlic Butter New Potatoes (V) / Skinny Fries (V) / Truffle & Pecorino Fries (+1.50)

Dessert

Fig Tart (V)

Chantilly cream & toasted almonds

Vouvray *"Les Coteaux Tufiers" Boutinot* (2024)

Tiramisu (V)

Monbazillac *"Les Pins" Tirecul la Gravière* (2024)

Selection of 3 Cheeses

Tawny Port *Fonseca*

(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.