

28-50

WINE WORKSHOP & KITCHEN

Prestige Autumn Menu

3 Courses with a glass of wine (75ml) paired for each course

£54.95

Starter

Chalk Stream Trout Gravlax

Pickled cucumber, dill & mustard yoghurt

Served with 2020 Trenzado, Suertes del Marques (Tenerife, Spain)

Roasted Cep Velouté

Wild mushroom & herbs Chantilly

Served with 2019 Gruner Veltliner, Lamm, Birgit Eichinger (Kamptal, Austria)

Burrata (V)

Fig, smoked onion purée & almond

Served with 2018 Saint Aubin "Les Pucelles", Lamy-Pillot (Burgundy, France)

Main

Plaice Meuniere

Kohlrabi, lemon, caper, almond & brown butter

Served with 2017 Riesling 1000 Alte Reben, Sorentberg (Mosel, Germany)

Hanger Steak

King oyster mushroom, confit garlic, triple cooked chips & truffle jus

Served with 2014 Clos Martinet, Mas Martinet (Priorat, Spain)

Wild Mushroom Risotto (V)

Barley, leek & crispy shallots

Served with 2014 Cerasuolo di Vittoria delle Fontane, COS (Sicily, Italy)

Dessert

Roasted Plum

Praline diplomate, plum compote & meringue

Chocolate Mousse

Blackberry & chocolate crumb

Saint Nectaire

Chutney, candied walnut & oat crackers

Served with 2015 Riesling Eiswein, Helmut Lang (Burgenland, Austria)

(V) Vegetarian. If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering. Allergen information is available upon request. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.