

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £44.95 per person

Sourdough Bread Served With Whipped Butter

Starter

Smoked Salmon

Pickled cucumber, dill & mustard yoghurt

Baked Goat's Cheese

Apple, walnut & onion purée

Baked Beetroot (VG)

Kohlrabi, orange & coconut yoghurt

Main Course

Seared Tuna

Bok choy, Chinese cabbage & Asian broth

Slow Roasted Lamb Shoulder

Parsnip purée, cavolo nero & lamb jus

Pumpkin & Sage Tortelloni (VG)

King oyster mushroom & onion consommé

<h4>Rib Eye Steak</h4>	+£15
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Served with fries, rocket salad & peppercorn sauce

Dessert

Chocolate Mousse (V)

Pear compote & almonds

Lemon Posset (V)

Clementine & mint

Selection of 3 Cheeses

(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

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. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.