

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £49.95 per person

Sourdough Bread Served with Whipped Butter

Starter

Roasted Beetroot (VG)

Kohlrabi, orange & coconut yoghurt

Ham Hock Terrine

Pickled mushrooms, chicory, truffle vinaigrette & sourdough

Smoked Salmon

Pickled cucumber, dill & mustard yoghurt

Main Course

Lamb Shoulder

Parsnip purée, kale & lamb jus

Pan Fried Cod

Curried cauliflower purée, golden raisins & spinach

Celeriac (VG)

Kale, cep velouté, pumpkin seeds & hazelnuts

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

Dessert

Coconut Rice Pudding (V)

Mango & passion fruit

Chocolate Tart (V)

Chocolate delice, crumble biscuit & blackberry crème fraiche

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.