

# 28-50

WINE WORKSHOP & KITCHEN

## Group Set Menu

£37 per person

Sourdough Bread Served With Whipped Butter

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### Starter

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#### Roasted Asparagus (V)

*Lemon ricotta*

(Vegan option available)

#### Ratatouille

*Parmesan crumble*

(Vegan option available)

#### Burrata

*Onion purée, almonds & tomato vinaigrette*

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### Main Course

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#### Roasted Cod

*Sweet peas, cockles & saffron vinaigrette*

#### Slow Roasted Lamb Shoulder

*Sprouting broccoli & lamb jus*

#### Spinach & Ricotta Tortelloni

*Parmesan & sage butter*

(Vegetarian option available)

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

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### Dessert

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#### Chocolate Madeleines (V)

*Crème anglaise*

#### Rhubarb & Strawberry Crumble (V)

*Vanilla ice cream*

#### Selection of 2 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.