

# 28-50

WINE WORKSHOP & KITCHEN

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## Autumn Menu

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

£44.95

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### Starter

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#### Chalk Stream Trout Gravlax

*Pickled cucumber, dill & mustard yoghurt*

Served with 2018 Vernaccia di San Gimignano Fiore, Montenedoli (Toscana, Italy)

#### Roasted Cep Velouté

*Wild mushroom & herbs Chantilly*

Served with 2019 Gruner Veltliner, Nitnaus (Burgenland, Austria)

#### Burrata (V)

*Fig, smoked onion purée & almond*

Served with 2017 Chardonnay, Sumaridge ( Walker Bay, South Africa)

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### Main

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#### Plaice Meuniere

*Kohlrabi, lemon, caper, almond & brown butter*

Served with 2020 Gavi di Gavi, Magda Pedrini (Piedmont, Italy)

#### Hanger Steak

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

2019 Barbera d'Alba, Superiere, Reva (Piedmont, Italy)

#### Wild Mushroom Risotto (V)

*Barley, leek & crispy shallots*

Served with 2018 Morgon Les Charmes, Domaine Jean Marc Lafont (Beaujolais, France)

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### Dessert

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#### Roasted Plum

*Praline diplomate, plum compote & meringue*

#### Chocolate Mousse

*Blackberry & chocolate crumb*

#### Saint Nectaire

*Chutney, candied walnut & oat crackers*

Served with Grahams 10 Year Old (Porto, Portugal)

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(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.