

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £39.95 per person

Crusty Fresh Bread Served With Whipped Butter

Starter

Roasted Cep Velouté (V)
Wild mushroom & herbs Chantilly

Calamari
Chorizo, olives, capers & white wine

Fattoush (V)
Cherry tomato, cucumber, red onion, olive, baby gem & flatbread crisp

Main Course

Corn Fed Chicken Breast
Roasted heritage carrots, golden beetroot & truffle jus

Chalk Stream Trout
Purée of corn, summer squash, tomato & herb butter

Wild Mushroom Risotto (V)
Barley, leeks & crispy shallots

Dessert

Chocolate Mousse
Blackberry & chocolate crumb

French Vanilla Rice Pudding
Caramel sauce & pistachio, served chilled

Home-made Ice Cream and Sorbet Selection

(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. This Menu is subject to change according to seasonal changes.