

# 28-50

WINE WORKSHOP & KITCHEN

## Group Set Menu £49.95 per person

Crusty Fresh Bread Served With Whipped Butter

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### Starter

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#### Burrata (V)

*Figs, smoked onion purée & almonds*

#### Chalk Stream Trout Gravlax

*Pickled cucumber, dill & mustard yoghurt*

#### Roasted Cep Velouté (V)

*Wild mushroom & herbs Chantilly*

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### Main Course

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#### Grilled Rack Lamb Chops (H)

*Olive & caper relish, sautéed potatoes & watercress*

#### Corn Fed Chicken Breast

*Roasted heritage carrots, golden beetroot & truffle jus*

#### Halibut

*Bok choy, shiitake mushroom & Asian broth*

#### Wild Mushroom Risotto (V)

*Barley, leek & crispy shallots*

<h4>Fillet Steak</h4>	<b>+£10</b>
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*Served with fries, rocket salad & peppercorn sauce*

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### Dessert

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#### Chocolate Madeleine

*Crème anglaise*

#### Lemon Posset

*Lemon & lavender sablé*

#### Selection of 3 Cheeses

(V) Vegetarian. (H) Halal. 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.