

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £49.95 per person

Crusty Fresh Bread Served With Whipped Butter

Starter

Burrata (V)

Figs, smoked onion purée & almonds

Chalk Stream Trout Gravlax

Pickled cucumber, dill & mustard yoghurt

Roasted Cep Velouté (V)

Wild mushroom & herbs Chantilly

Main Course

Lamb (H)

Butternut squash, king oyster mushroom, confit garlic & thyme jus

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>	+£10
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Served with fries, rocket salad & peppercorn sauce

Dessert

Chocolate Madeleine

Crème anglaise

Lemon Posset

Lemon & lavender sablé

Selection of 3 Cheeses

(V) Vegetarian. (H) Halal. Please always inform your server of any allergies or intolerances before placing your order. 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. Detailed information on the 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. This Menu is subject to change according to seasonal changes.