

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £39.95 per person

Crusty Fresh Bread Served With Whipped Butter

Starter

French Onion Soup
Gruyere crouton

Burrata (V)
Jerusalem artichoke purée, confit tomatoes & rocket

Roasted Beetroot (V)
Coconut yoghurt, dukkah & amaranth

Main Course

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

Hake
Leek fondue, shellfish & saffron cream

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

<p>Ribeye Steak +£10 <i>Served with fries, rocket salad & peppercorn sauce</i></p>
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Dessert

Chocolate Mousse
Clementine & chocolate crumb

French Vanilla Rice Pudding
Caramel sauce & pistachio, served chilled

Home-made Ice Cream and Sorbet Selection

(V) Vegetarian. 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.