

# 28-50

WINE WORKSHOP & KITCHEN

## Group Set Menu £49.95 per person

Sourdough Bread Served with Whipped Butter

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### Starter

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**Baked Goat's Cheese**  
*Peach, rocket & salsa verde*

**Wild Mushroom & Ham Hock**  
*Truffled chicory*

**Green Asparagus (VG)**  
*Pickled mushroom, smoked almond, white asparagus sauce & chive oil*

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### Main Course

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**Lamb Loin**  
*Spring greens, Jersey royals & lamb jus*

**Seared Tuna**  
*Bok choy, shiitake mushrooms & Asian broth*

**Glazed Hispi Cabbage (VG)**  
*Oyster mushrooms, fermented barley, chive & truffled hazelnut pesto*

<p><b>Ribeye Steak</b> <span style="float: right;">+£15</span> <i>Served with fries, rocket salad &amp; peppercorn sauce</i></p>
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### Dessert

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**Baked Vanilla Cheesecake (V)**  
*Earl grey ice cream*

**Chocolate Tartlet (V)**  
*Chocolate diplomat, banana & passionfruit sorbet*

**Selection of 2 Cheeses**

(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

ALLERGENS: 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, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all 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.