

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu

Sourdough Bread Served With Whipped Butter

Starter

Baked Goat's Cheese

Asparagus, spring onion, pea purée & lemon dressing

Seabass Ceviche

Sweetcorn, red onion & coriander

Celeriac Remoulade (V)

Soft boiled egg, crouton & chervil

Main Course

Slow Roasted Lamb Shoulder

White beans stew & spring greens

Seared Tuna

Bok choy, shiitake mushrooms & Asian broth

Creamy Polenta

Oyster mushroom, datterini, confit garlic & parmesan

Ribeye Steak

Served with fries, rocket salad & peppercorn sauce

+£15

Dessert

Chocolate Madeleine (V)

Crème Anglaise

Red Wine Poached Pear (V)

Chantilly & toasted almond

Selection of 3 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.