

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £49.95 per person

Sourdough Bread Served with Whipped Butter

Starter

Smoked Salmon

Pickled cucumber & dill crème fraiche

Beef Tartare

Artichoke crisp & béarnaise

Roasted Beetroot (VG)

Granny Smith, orange, coconut yoghurt & cumin

Main Course

Lamb Shoulder

Honey roasted parsnip, kale & lamb jus

Roasted Cod

Spiced butternut purée, mussels & bisque

Celeriac Dauphinoise (VG)

Hazelnut and mushroom caviar & cep cream

<h4>Ribeye Steak</h4>	+£15
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Served with fries, rocket salad & peppercorn sauce

Dessert

Winter Mess (V)

Praline diplomat, roasted plum & meringue

Baileys Crème Brûlée (V)

Selection of 3 Cheeses

(V) Vegetarian. (VG) Vegan..

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.