

# 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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**Pan Seared Scallops**  
*Pickled kohlrabi & bisque dill oil*

**Beef Tartare**  
*Artichoke crisp & béarnaise*

**Roasted Cauliflower (VG)**  
*Oyster mushrooms, pickled onion, sunflower seed sauce & nasturtium*

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### Main Course

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**Lamb Loin**  
*Potato dauphinoise, seasonal greens, prunes & jus*

**Pan Fried Hake**  
*Confit fennel, mussels, cockles & curry saffron cream*

**Savoy Cabbage Roll (VG)**  
*Hazelnut and mushroom caviar, cep cream & enoki tempura*

<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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**Chocolate Delice (V)**  
*Blackberry sorbet*

**Honey Madeleine (V)**  
*Vanilla crème anglaise*

**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.