

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £49.95 per person

Sourdough Bread Served with Whipped Butter

Starter

Galician Octopus Salad

Grilled octopus, rocket, shallots, tomato & lemon vinaigrette

Burrata

Heritage tomato, salsa verde & toasted almonds

Roasted Cauliflower (VG)

Pickled oyster mushroom, hung coconut yoghurt, cucumber & grapes

Main Course

Lamb Loin

Girolles, Jersey royal potatoes, wilted spinach & jus

Pan Fried Seabass

Piquillo coulis, butterbeans & shallots

Pea & Mint Risotto (V)

Pecorino

(Vegan option available)

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

Dessert

Eton Mess (V)

Vanilla diplomat, strawberry & meringue

Apricot Frangipane Tart (V)

Vanilla ice cream

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.