

# 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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#### Scotch Egg

*Chorizo, prawns, bisque & rhubarb*

#### Beef Tartare

*Artichoke crisp & béarnaise*

#### Roasted Beetroot (VG)

*Granny Smith, orange, coconut yoghurt & cumin*

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### Main Course

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#### Lamb Loin

*Potato and parmesan galette, hispi cabbage & jus*

#### Roasted Cod

*Spiced butternut purée, mussels & bisque*

#### Celeriac Dauphinoise (VG)

*Hazelnut and mushroom caviar & cep cream*

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

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### Dessert

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#### Autumn 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.