

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £44.95 per person

Sourdough Bread Served With Whipped Butter

Starter

Cured Salmon (GF)

Charred salmon belly, celeriac remoulade & green apple

Honey Glazed Salsify (V)

Salsify crisps & lemon foam

Chevre Chaud Salad

Goat's cheese, apple & frisée

Main Course

Chalk Stream Trout (GF)

Tenderstem broccoli & champagne sabayon

Beef Shortrib

Crushed celeriac, wholegrain mustard & red wine jus

Courgette Fritter (V)

Butter beans, romesco sauce & poached egg

<h4>Ribeye Steak</h4>	+£15
-----------------------	-------------

Served with fries, rocket salad & peppercorn sauce

Dessert

Chocolate Delice

Blood orange sorbet

Red Wine Poached Pear (VG, GF)

Chantilly & roasted hazelnuts

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.