



WINE WORKSHOP & KITCHEN

Group Set Menu

£44.95 per person

Sourdough Bread Served With Whipped Butter

Starter

Baked Goat's Cheese
Peach, rocket & salsa verde

Grilled Octopus Salad
Fennel, datterini, black olives, celery, mint & coriander

Tomato Salad (VG)
Spring onion, basil, almond & roasted tomato sauce

Main Course

Slow Roasted Lamb Shoulder
White bean stew & runner beans

Seared Tuna
Bok choy, chestnut mushrooms & Asian broth

Beef Tomato Provencale (VG)
Courgette & yellow pepper coulis

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

Chocolate Madeleine (V)
Crème Anglaise

Roasted Apricot (V)
Granola & honey yoghurt

Selection of 3 Cheeses (V)

(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.