

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £39.95 per person

Crusty Fresh Bread Served With Whipped Yoghurt Butter

Starter

Octopus Ceviche

Red onion, fennel, jalapeños & aguachile

Burrata (V)

Broad beans, celery, caramelised grapefruit & basil dressing

Wye Valley Asparagus

Pickled cucumber, onion, lemon & ricotta

Main Course

Lamb Shoulder

Jersey royal potatoes, aubergine caviar & lamb jus

Monkfish

Green lentils, spinach & mushroom

Ratatouille (VG)

Grilled artichoke, herb salad & basil dressing

Ribeye Steak

+£10

Served with fries, braised shallot & peppercorn sauce

Dessert

Chocolate Brownie

Dulce de leche ice cream

Lemon Posset

Raspberry

Selection of 2 Cheeses

(V) Vegetarian. (VG) Vegan. (GF) Gluten-free. Please always inform your server of any allergies or intolerances before placing your order. 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. Detailed information on the 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. This Menu is subject to change according to seasonal changes.