

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu

£37 per person

Sourdough Bread Served With Whipped Butter

Starter

Roasted Asparagus (V)

Lemon ricotta

(Vegan option available)

Ratatouille

Parmesan crumble

(Vegan option available)

Burrata

Onion purée, almonds & tomato vinaigrette

Main Course

Roasted Cod

Sweet peas, cockles & saffron vinaigrette

Slow Roasted Lamb Shoulder

Sprouting broccoli & lamb jus

Spinach & Ricotta Tortelloni

Parmesan & sage butter

(Vegetarian option available)

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

Dessert

Chocolate Madeleines (V)

Crème anglaise

Rhubarb & Strawberry Crumble (V)

Vanilla ice cream

Selection of 2 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.