

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £39.95 per person

Crusty Fresh Bread Served With Whipped Butter

Starter

Cep Velouté (V)

Wild mushroom & herbs Chantilly

Seabass Ceviche

Grapefruit, miso & hazelnut

Celeriac Remoulade (V)

Poached egg, chervil & parsley

Main Course

Corn Fed Chicken Breast

Roasted heritage carrots, golden beetroot & truffle jus

Mussels Mariniere

Shallot, white wine, parsley & fries

Wild Mushroom Risotto (V)

Barley, leek & crispy shallots

Dessert

Chocolate Mousse

Blackberry & chocolate crumb

Lemon Posset

Lemon & lavender sablé

Home-made Ice Cream and Sorbet Selection

(V) Vegetarian. If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering. Allergen information is available upon request. 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.