

# 28-50

WINE WORKSHOP & KITCHEN

## Group Set Menu £49.95 per person

Crusty Fresh Bread Served With Whipped Butter

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### Starter

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#### **Burrata (V)**

*Fig, smoked onion purée & almond*

#### **Celeriac Remoulade (V)**

*Poached egg, chervil & parsley*

#### **Chalk Stream Trout Gravlax**

*Pickled cucumber, dill & mustard yoghurt*

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### Main Course

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#### **Lamb Shoulder**

*Rainbow chard, king oyster mushroom & lamb jus*

#### **Corn Fed Chicken Breast**

*Roasted heritage carrots, golden beetroot & truffle jus*

#### **Plaice Meuniere**

*Kohlrabi, lemon, caper, almond & brown butter*

#### **Wild Mushroom Risotto (V)**

*Barley, leek & crispy shallots*

<h4><b>Fillet Steak</b></h4>	<b>+£10</b>
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*Served with fries, baby watercress & peppercorn sauce*

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### Dessert

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#### **Chocolate Madeleine**

*Crème anglaise*

#### **Baked Vanilla Cheesecake**

*Raspberry sorbet*

#### **Selection of 3 Cheeses**

(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.