

28-50

WINE WORKSHOP & KITCHEN

Autumn Menu

3 Courses with a glass of wine (75ml) paired for each course

£44.95

Starter

Chalk Stream Trout Gravlax

Pickled cucumber, dill & mustard yoghurt

Served with 2018 Vernaccia di San Gimignano Fiore, Montenedoli (Toscana, Italy)

Roasted Cep Velouté

Wild mushroom & herbs Chantilly

Served with 2019 Gruner Veltliner, Nittnaus (Burgenland, Austria)

Burrata (V)

Fig, smoked onion purée & almond

Served with 2017 Chardonnay, Sumaridge (Walker Bay, South Africa)

Main

Plaice Meuniere

Kohlrabi, lemon, caper, almond & brown butter

Served with 2020 Gavi di Gavi, Magda Pedrini (Piedmont, Italy)

Hanger Steak

King oyster mushroom, confit garlic, triple cooked chips & truffle jus

2019 Barbera d'Alba, Superiere, Reva (Piedmont, Italy)

Wild Mushroom Risotto (V)

Barley, leek & crispy shallots

Served with 2018 Morgon Les Charmes, Domaine Jean Marc Lafont (Beaujolais, France)

Dessert

Roasted Plum

Praline diplomate, plum compote & meringue

Chocolate Mousse

Blackberry & chocolate crumb

Saint Nectaire

Chutney, candied walnut & oat crackers

Served with 2019 Moscato d'Asti, Castello di Neive

(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.