

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £39.95 per person

Crusty Fresh Bread Served With Whipped Yoghurt Butter

Starter

Cep Velouté (V)

Wild mushroom & herbs Chantilly

Chalk Stream Trout Gravlax

Pickled cucumber, dill & mustard yoghurt

Burrata (V)

Fig, smoked onion purée & almonds

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

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

Dessert

Chocolate Mousse

Blood orange & chocolate crumb

Rice Pudding

Caramel sauce & candied pistachio

Served chilled

Home-made Ice Cream and Sorbet Selection

(V) Vegetarian. 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.