

# 28-50

WINE WORKSHOP & KITCHEN

## Group Set Menu £49.95 per person

Crusty Fresh Bread Served With Whipped Yoghurt Butter

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### Starter

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#### Burrata (V)

*Fig, smoked onion purée & almond*

#### Cep Velouté (V)

*Wild mushroom & herbs Chantilly*

#### Chalk Stream Trout Gravlax

*Pickled cucumber, dill & mustard yoghurt*

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### Main Course

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#### Lamb Rump

*Rainbow chard, king oyster mushroom & lamb jus*

#### Corn Fed Chicken Breast

*Roasted heritage carrots, golden beetroot & truffle jus*

#### Roasted Hake

*Leek fondue, shellfish & saffron cream*

#### Wild Mushroom Risotto (V)

*Leek & crispy shallots*

<h4>Fillet Steak</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 Mousse

*Blood orange & chocolate crumb*

#### Lemon Posset

*Sable biscuit*

#### Selection of 3 Cheeses

(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.