

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £39.95 per person

Crusty Fresh Bread Served With Whipped Yoghurt Butter

Starter

Bluefin Tuna

Ginger, chilli, sesame & sourdough

Crispy Duck Salad

Pomegranate, frisée, orange & cucumber

Burrata (V)

Burnt apple, rhubarb & almonds

Main Course

Confit Duck Leg

Sweet potato & yakitori sauce

Pan Fried Cod

Seaweed salsa verde, orzo & fennel

Slow Cooked Leek (VG)

Horseradish, mash, leek oil & crispy roots

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

Dessert

Chocolate Delice

Salted caramel ice cream

Avocado & Lime Tart (VG, GF)

Raspberry sorbet

Home-made Ice Cream and Sorbet Selection

(V) Vegetarian. (VG) Vegan. (GF) Gluten-free. 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.