

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £39.95 per person

Crusty Fresh Bread Served With Whipped Yoghurt Butter

Starter

Bluefin Tuna

Avocado, shallot vinaigrette & sourdough

Heirloom Tomato Salad (VG, GF)

Sherry vinegar, shallot, capers, black olives & basil

Burrata (V, GF)

Roasted peach, toasted almonds & salsa verde

Main Course

Pork Chop (GF)

New potato & charcutière sauce

Pan Fried Cod

Seaweed salsa verde, orzo & fennel

Aubergine Tagine (VG)

Freekeh, cashew & parsley

Ribeye Steak

+£10

Served with fries, braised shallots & peppercorn sauce

Dessert

Chocolate Delice (GF)

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.

ALLERGENS: 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, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all 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.