

# 28-50

WINE WORKSHOP & KITCHEN

## Group Set Menu £44.95 per person

Sourdough Bread Served With Whipped Butter

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### Starter

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#### Smoked Salmon

*Pickled cucumber, dill & mustard yoghurt*

#### Baked Goat's Cheese

*Apple, walnut & onion purée*

#### Baked Beetroot (VG)

*Kohlrabi, orange & coconut yoghurt*

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### Main Course

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#### Seared Tuna

*Bok choy, Chinese cabbage & Asian broth*

#### Slow Roasted Lamb Shoulder

*Parsnip purée, cavolo nero & lamb jus*

#### Baked Celeriac (VG)

*Kale, pumpkin seeds, hazelnut & cep velouté*

<h4>Ribeye Steak</h4>	<b>+£15</b>
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*Served with fries, rocket salad & peppercorn sauce*

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### Dessert

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#### Chocolate Mousse (V)

*Pear compote & almonds*

#### Poached Pear (V)

*Vanilla diplomat & meringue*

#### Selection of 3 Cheeses

(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.