

28-50

WINE WORKSHOP & KITCHEN

Pre-Booked Menu

Starter

Crab Salad

Avocado purée, mango & coriander

Scallops Tartare

Apple, gherkin, aioli & beetroot gel

Asparagus (V)

Duck egg, smoked butter hollandaise & rye bread

Main Course

Cod

Chorizo, broad beans, peas & jus

Chicken Supreme

New potato, spring vegetables & jus

Pumpkin Risotto (V)

Sage & lemon dressing

Dessert

Lemon Curd Tart

Coconut

Profiteroles

Praline Chantilly, chocolate & hazelnuts

Home-made Ice Cream & Sorbet Selection

Available for up to 6 guests only

(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.
