

Wine Pairing Menu

Head Chef, Scott Paton



HAMACHI

-
Sauvignon blanc,
Marlborough

BEETROOT

-
Rosé,
Sancerre

CAVIAR

-
Blancs de noir,
Kent

CHICKEN LIVER

-
Chardonnay,
Marlborough

SQUAB

-
Blaufrankish,
Adelaide Hills

CRAB

-
Gewürztraminer,
Alsace

TOMATO

-
Aglanico,
Italy

IBERICO

-
Viura,
Rioja

TURBOT

-
Pouilly-Fuissé,
France

HIGHLAND WAGYU

-
Spätburgunder, Pfalz
(whole table only
£25 supplement pp)

GUINEA FOWL

-
Chardonnay,
Auckland

LEEK

-
Sauvignon Blanc,
Marlborough

COCONUT

-
Sake,
Japan

CHOCOLATE

-
Banyuls,
Languedoc-Roussillon

PEACH

-
Sauternes,
France

DUCK EGG

-
Aleatico,
Puglia

WINE PAIRING FLIGHT

£80 pp

Dishes may contain traces of nuts, please make restaurant staff aware of any allergies. A discretionary 10% service charge will be applied to your bill.
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