

Wine Pairing Menu

Head Chef, Scott Paton



GOATS CHEESE

-
Sauvignon Blanc,
Loire

CAVIAR

-
Albariño,
Rías Baixas

CHICKEN LIVER

-
Chardonnay,
Marlborough

DUCK

-
Riesling,
Clare Valley

SQUAB

-
Petite Sirah,
Lodi

CRAB

-
Gewürztraminer,
Alto Adige

SQUASH

-
Tempranillo Blanco,
Rioja

TURBOT

-
Malagousia,
Macedonia

SOLE

-
Le Grand Blanc,
Provence

HIGHLAND WAGYU

-
St Émilion,
Multiple Vintages

VENISON

-
Chateau Musar,
Bekaa Valley

BRASSICAS

-
Furmint,
Tokaji

CHOCOLATE

-
Banyuls,
Languedoc-Roussillon

VANILLA

-
Petit Manseng,
Jurançon

WALNUT

-
Trebiano,
Tuscany

DUCK EGG

-
Riesling,
Wachau

WINE PAIRING FLIGHT

£80 PP

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.
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