

Wine Pairing Menu

Head Chef, Scott Paton



CAVIAR

-
Albariño,
Rías Baixas

TUNA

-
Bacchus,
Devon

CRAB

-
Gewürztraminer,
Alto Adige

CHICKEN LIVER

-
Chardonnay,
Malborough

TURBOT

-
Malagousia,
Macedonia

QUAIL

-
Chenin Blanc,
Swartland

VEAL

-
Pinot Noir,
Pfalz

SCALLOP

-
Koshu,
Hishiyama

LAMB

-
Chateau Musar,
Bekaa Valley

SQUAB

-
Cabernet Franc,
Valle De Maipo

WAGYU

-
St Émilion,
2006 | 2019

SOLE

-
Grenache Blanc,
Roussillon

CHOCOLATE

-
Tannat,
Canelones

VANILLA

-
Petit Manseng,
Jurançon

MANGO

-
Riesling,
Wachau

WALNUT

-
Liqueur Muscat,
Rutherglen

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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