

# 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

## VEAL

-  
Chenin Blanc,  
Swartland

## SQUAB

-  
Cabernet Franc,  
Valle De Maipo

## SCALLOP

-  
Koshu,  
Hishiyama

## WAGYU

-  
Spatburgunder  
2017 | 2021

## QUAIL

-  
Shiraz  
Clare Valley

## SOLE

-  
Grenache Blanc,  
Roussillon

## HALIBUT

-  
Viognier,  
Santa Barbara

## CHOCOLATE

-  
Tannat,  
Canelones

## CHERRY

-  
Black Muscat,  
California

## MANGO

-  
Riesling,  
Wachau

## APRICOT

-  
Petit Manseng,  
Jurançon

## 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.  
@AcleafRestaurant | @ScottiPaton