

Wine Pairing Menu

Head Chef, Scott Paton



CAVIAR

-
Albariño,
Rías Baixas

TUNA

-
Bacchus,
Devon

CRAB

-
Gewürztraminer,
Alto Adige

CHICKEN LIVER

-
Pinot Gris,
Central Otago

TURBOT

-
Malagousia,
Macedonia

VEAL

-
Chenin Blanc,
Swartland

PORK CHEEK

-
Sémillon,
Provence

SCALLOP

-
Koshu,
Hishiyama

WAGYU

-
Spatburgunder
2017 | 2021

DUCK

-
Shiraz
Clare Valley

SOLE

-
Obeidy,
Bekaa Valley

BREAM

-
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.
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