

Wine Pairing Menu

Head Chef, Scott Paton



GOAT'S CURD

-
Riesling,
Clare Valley

TUNA

-
Bacchus,
Devon

CRAB

-
Grüner Veltliner,
Kamptal

CHICKEN LIVER

-
Pinot Gris,
Central Otago

COURGETTE

-
Obeidy,
Bekaa Valley

VEAL

-
Pinot Noir,
Cape Agulhas

QUAIL

-
Sémillon,
Provence

SCALLOP

-
Koshu,
Hishiyama

POTATO

-
Tintilia,
Molise

DUCK

-
Cabernet Franc,
Valle de Maipo

CHICKEN

-
Spätburgunder,
Pfalz

SOLE

-
Viognier,
Santa Barbara

CHOCOLATE

-
Tannat,
Canelones

PEACH

-
Marsanne,
Nagambie Lakes

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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