

Wine Pairing Menu

Head Chef, Scott Paton



TUNA

-
Bacchus,
Devon

CRAB

-
Grüner Veltliner,
Kamptal

CHICKEN LIVER

-
Pinot Gris,
Central Otago

GOAT'S CURD

-
Karmrahyut,
Aragatsoth

TURBOT

-
Malagousia,
Macedonia

VEAL

-
Pinot Noir,
Cape Agulhas

QUAIL

-
Xynisteri,
Limassol

CROWN PRINCE

-
Obeidy,
Bekaa Valley

SQUAB

-
Petite Sirah,
Lodi

VENISON

-
Tintilia,
Molise

BRILL

-
Sémillon,
Provence

KING EDWARD

-
Spätburgunder,
Pfalz

CHOCOLATE

-
Tannat,
Canelones

HONEY

-
Sämling 88,
Burgenland

COCONUT

-
Riesling,
Wachau

COMICE PEAR

-
Marsanne,
Nagambie Lakes

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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