

Wine Pairing Menu

Head Chef, Scott Paton



PHEASANT

-
Pinot Blanc,
Devon

CRAB

-
Riesling,
Pfalz

CHICKEN LIVER

-
Xynisteri,
Limassol

GOAT'S CHEESE

-
Karmrahyut,
Aragatsoth

BRILL

-
Sémillon,
Provence

VEAL

-
Pinot Noir,
Cape Agulhas

TURBOT

-
Malagousia,
Macedonia

CEPE

-
Chardonnay,
Santa Barbara

WAGYU

-
Bordeaux,
2006 | 2021

VENISON

-
Tintilia,
Molise

SCALLOP

-
Chardonnay,
Canterbury

PUMPKIN

-
Cabernet Franc,
Valle de Maipo

CHOCOLATE

-
Tannat,
Canelones

DUCK EGG

-
Marsanne,
Nagambie Lakes

WALNUT

-
Trebbiano,
Tuscany

HONEY

-
Sämling 88,
Burgenland

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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