

Valentine's Menu

Head Chef, Scott Paton



SNACKS

-

Blancs de Noirs, Kent

LOBSTER

CRAB

-

Riesling, Phalz

GUINEA HEN

-

Pinot Blanc, Devon

HIGHLAND WAGYU

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Bordeaux, Saint-Emilion

ISLE OF WIGHT BLUE

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10 year Tawny, Portugal

CHOCOLATE

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Black Muscat, California

£180 pp

WINE PAIRING FLIGHT

£120 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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