

Valentine's Vegetarian Menu

Head Chef, Scott Paton



SNACKS

-

Blancs de Noirs, Kent

ROSCOFF

GOATS CHEESE

-

Armas Rose, Armenia

CARROT

-

Gruner Veltiner, Austria

POTATO

-

Cabernet Franc, Valle de Maipo

VEGAN BLUE

-

Port, 10 year

CHOCOLATE

-

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.
@AcleafRestaurant | @ScottPaton