

# Wine Pairing Menu

Head Chef, Scott Paton



## GUINEA HEN

-  
Pinot Blanc,  
Devon

## CRAB

-  
Riesling,  
Pfalz

## CHICKEN LIVER

-  
Xynisteri,  
Limassol

## GOAT'S CHEESE

-  
Karmrahyt,  
Aragatsotn

## HALIBUT

-  
Pinot Noir,  
Burgundy

## VEAL

-  
Gros Manseng,  
Jurançon

## TURBOT

-  
Malagousia,  
Macedonia

## WHITE ONION

-  
Chardonnay,  
Santa Barbara

## WAGYU

-  
Merlot,  
Bordeaux

## VENISON

-  
Tintilia,  
Molise

## SOLE

-  
Chardonnay,  
Canterbury

## ROOTS

-  
Cabernet Franc,  
Valle de Maipo

## CHOCOLATE

-  
Tannat,  
Canelones

## DUCK EGG

-  
Black Muscat,  
California

## COCONUT

-  
Riesling,  
Wachau

## 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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