

Wine Pairing Menu

Head Chef, Scott Paton



SCALLOP

-
Blanc de Noirs,
Kent

CRAB

-
Gewürztraminer,
Alsace

CHICKEN LIVER

-
Xynisteri,
Limassol

GOAT'S CHEESE

-
Riesling,
Pfalz

LANGOUSTINE

-
Sémillon,
Provence

VEAL

-
Barolo,
Piedmont

TURBOT

-
Malagousia,
Macedonia

RICOTTA

-
Sancerre,
Loire

WAGYU

-
Spätburgunder,
Pfalz

GUINEA HEN

-
Chablis,
Burgundy

ST PIERRE

-
Gros Manseng,
Jurançon

POTATO

-
Saperavi,
Kakheti

CHOCOLATE

-
Tannat,
Canelones

DUCK EGG

-
Corvina,
Valpolicella

APRICOT

-
Marsanne,
Nagambie Lakes

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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