

An Evening With Terry Laybourne

£35 per person

WINE PAIRING MENU

Vinha Verde Rosé, Sargaco (Portugal)

Uniquely produced, this wine has a clean, brilliant rosé colour. Very fresh and fruity with hints of raspberries and wild strawberries. Well balanced with a touch of sweetness, mineral notes, and the classic slight spritz.

Paired With:

Sea Bass Carpaccio, Pickled Chillies, Oranges & Ginger

Grüner Veltliner, Seewinkel (Austria)

A refreshing, well-balanced, and delicate wine. Floral and white stone fruit aromas, interwoven with hints of citrus and white pepper.

Paired With:

Cheddar Cheese & Spinach Soufflé, Shaved Autumn Truffles

Chardonnay, Calmel & Joseph Villa Blanche (France)

An award-winning, full-bodied yet elegant Chardonnay. Ripe fruity flavours of apple, peach, and mango mingle with creamy vanilla and subtle sweet spice, offering a refined alternative to richer Burgundies.

Paired With:

Lobster & Scallop Tempura, Pumpkin Chutney, Crunchy Vegetables

Cava Brut, Portacelli (Spain)

Tasting Notes: Apricot, honey, and orange blossom.

Pairing: Paired with a rich lemon tart or a delicate crème brûlée.

Pinot Noir Reserva, Alma de Chile (Chile)

This wine captures the essence of Pinot Noir, offering bright cherry aromas with subtle hints of tea leaf and eucalyptus. Light, spicy, and beautifully complemented by clean strawberry flavours.

Paired With:

Soft Pistachio Meringue, Red-Wine Poached Plums, Hedgerow Blackberries

Spago Rosso Raboso, Colderrove (Italy)

This wine captures the essence of Pinot Noir, offering bright cherry aromas with subtle hints of tea leaf and eucalyptus. Light, spicy, and beautifully complemented by clean strawberry flavours.

Paired With:

Soft Pistachio Meringue, Red-Wine Poached Plums, Hedgerow Blackberries