

Portuguese

Wine Dinner

Wednesday 21st March 2018

Seaweed tempura

clam and mussel broth, extra virgin oil, coriander dust

2016 Alvarinho Muros Antigos Vinho Verde, Minho, Portugal

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Crispy prawns raviole

rouille, castelfranco and monks beard salad

2015 Branco, António Madeira, Dão, Portugal

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Miso braised hispi cabbage

glazed coco beans, light garlic emulsion

2015 Território tinto, Filipa Pato, Bairrada, Portugal

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Smoked pork belly

roasted heritage carrots, chorizo crust, port reduction

2011 Quinta dos Frades, Vinhas Velhas, Douro, Portugal

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“Îlle flottante”

Grand Marnier meringue, vanilla anglaise, cinnamon

1996 Colheita Krohn Tawny Port, Douro, Portugal