



10 COURSE TASTER DRINKS PAIRING



Amuse Bouche

Fruit Juice of the Day

Bloody Mary

Shiraz 'Woolpunda'

South Australia - fantastic wine with delicious red fruit and plum character, also a bit of spice and mocha-like flavours, very comforting.

Courgette Scallop

Sauvignon Blanc 'Castelo de Medina'

Rueda, Spain - best sauvignon in the world award 2016. This is such a great wine, so satisfying and versatile when it comes to food pairing, with fruity tropical character but still good acidity and a grassy/fennely character.

Artichoke and Almond Feta

Chardonnay 'Woolpunda'

South Australia - UN sustainability award finalist AUS. Set apart from the producer's commitment to sustainability and biodiversity, this is a fantastic wine with stone fruit and melon flavours, a mouthfilling/buttery feel and superb fresh finish.

Sweetcorn and pickled chilli

Watermelon and chilli cordial

Pre Dessert

Sparkling: Catalan Sparkling 'Saniger'

Penedes, Catalonia - organic & biodynamic
Just perfect to cleanse the palate.

Dessert

Cadillac 'Chateau Haut Roquefort'

Bordeaux, France - A great example of sweet Bordeaux white with young and fresh zesty flavours along with a delicate, not-sickly candied-fruit sweetness.

Cheeseboard

The Allotment tea

Brewed to help aid digestion and cleanse the palate.

£21 per person
minimum two people.

