



WINE PAIRING MENU



Each course of our 'Best of Best' menu has been thoughtfully paired with a specially selected wine by our in-house sommelier.

WINE PAIRING

£38 each.

ARRIVAL DRINK

Le Contese Prosecco
Served shortly after purchase

STARTER

Atance Chardonnay
Spanish 2023

MAINS

Triennes Provence Rosé
French 2022

DESSERT

Villefranche Sauternes
French 2020

AMUSE BOUCHE

Edamame bruschetta on a multi seeds sourdough bread with a chilli twist (VG, GF)

STARTER

Roasted cauliflower curry on a bed of caramelised onion cream with puffed quinoa (VG, GF)

MAIN COURSE

Chicken parcel with sun-dried tomatoes enriched with fresh pea puree, black garlic and potato flan (GF)

or

Stewed vegetable ratatouille with fresh pea puree, black garlic, and potato flan (VG, GF)

DESSERT

Apple pie accompanied with brandy snaps served with creamy vanilla ice on salted caramel ground (VG, GF)

Please note, not all wines are vegan.

VG (vegan) GF (gluten-free)

