



## MODERN FOOD TALES OF ANCIENT GEORGIA

### SUPRA MENU

£85pp

£55pp *Drinks Pairing*

*To be taken by the whole table. Served family style*

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#### LAVASH BREAD

LOBIO | *Kidney Bean Hummus | Ajika chilli crisp, pumpkin seeds*

SOKO | *Crispy Oyster Mushrooms Tarragon aioli, burnt onion*

CHVISHTARI | *Cornbread with cheese | Westcombe cheese, maize, mint, green chilli*

WINE *Pet Nat Rkatsiteli – Okros Wines, Kakheti, Georgia 2021*

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#### KHINKALI | *Hand-folded Dumplings*

SCOTTISH GIROLLES *Shitake, hedgehog mushrooms*

*Add Wiltshire Black Truffle + 6pp*

IBERICO PORK PLUMA *Aged beef, summer savory, tarragon*

SOKO | *OYSTER MUSHROOMS Coriander seeds, red ajika, white soy*

MTSVADI | *BLACK SPOT PORK Pickled walnuts, roasted onion, sumac*

KABABI | *NATIVE LAMB KEBAB Lavash, roscoff onions, parsley, sumac*

WINE *Kisi + Mitsvane – Chona's Marani, Kakheti 2022*

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SHKMERULI | *Garlic Roast Chicken Milk, confit garlic, chives*

KHARCHO | *Beef Short Rib Stew Walnut, Coriander, Khmeli Suneli, Ghomi*

FOR THE TABLE | *Crispy Potatoes, Tomato Salad, Grape Salad*

WINE *Ojaleshi Red – Oda Wines, Samagrelo 2023*

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SAPERAVI NAKINI | *Red Wine Ice Cream Ponchiki, sunflower seeds, vanilla*

NAPOLEON MEDOK | *Honey Mille-feuille Whipped sour cream, dark chocolate, dulce de leche*

WINE *Vino Del Volta – La Stoppa, Emilia Romagna, Italy 2024*