



## MODERN FOOD TALES OF ANCIENT GEORGIA

### THE SUPRA

*A celebratory Georgian feast, served to share.*

£85pp

£55pp Drinks Pairing

*To be taken by the whole table.*

NAKHVATSA | Corn&Millet Crisps | Doddington cheese, coriander, walnut sauce

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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

Iberico Pork Pluma | Aged beef, summer savory, tarragon

IMERULI KHACHAPURI | Oghleshield cheese, Feta, Westcombe ricotta,

*Add Wilshire Black Winter Truffle*

*add +6*

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 *Thyme infused Cream, confit garlic, chives*

OR

KARCHO | Beef Short Rib Stew | Walnut, coriander, khmeli suneli, ghomi

OR

SHILA PLAVI | Seafood Rice | Octopus, squid, shrimp, bisque, wild fennel, marigold. +10

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

OR

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

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