

A FLUTTER OF FINE DINING

FIVE COURSE

WINE PAIRING MENU



Pan seared scallop, pickled cucumber
and Beurre Blanc

Domaine de la Rouviere -
Cotes de Provence, France

Pale and bright pink with mature grapefruit and lime
notes. Fresh, delicate and complex with
a beautiful structure

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French onion soup with Gruyere Crout

Bergsig Estate Chardonnay -
Breedekloof, South Africa

Fermented in small oak barrels. Deliciously tasty wine
with buttery fruit and vanilla oak. Full-bodied
and well-balanced

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Chicken and mushroom ravioli, charred asparagus and
Madeira sauce

La Boheme Pinot Gris - Yarra Valley, Australia

Vibrant straw colour. Gently fragrant with exotic Pinot
Gris characters of pear, orange blossom and stone
fruit. Textural flavours of apple and mandarin

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Roast rump of spring lamb, English peas and broad
beans, potato and olive terrine and rosemary jus

Are you Game Pinot Noir - Victoria, Australia

Delivering baskets of cherry and strawberry to the
mouth, complemented by bracken, fresh earth and a
touch of oak on the nose

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White chocolate cheesecake, rhubarb, honey and stem
ginger ice cream

Toro de Piedra Late Harvest Dessert Wine -
Curico Valley, Chile

A nose of honey, apricots and marmalade extends to a
luscious yet well balanced palate. Warm stone fruits,
orange citrus and nectarine linger on
the pleasing finish



£85 PER PERSON