



## Wine Pairing Menu

### **125ml Guy de Chassey Grand Cru Brut**

Zesty apple and citrus fruit, balanced by richer, toasted brioche flavours.

### **125ml Chablis Premier Cru Les Lys, Domaine Vincent Damp, 2020**

Pale with straw colour, crisp acidity balanced by rich apricot and zesty citrus fruit, leading into a long spicy finish.

### **125ml Gavi Di Gavi Fratelli Antonio E Raimondo Piedmont Italy, 2020 + 21**

Tremendous old vine fruit intensity, magical purity of fruit and a distinctive drive and focus throughout. Harmonious throughout supported by ripe, well-integrated tannins and earthy minerals.

### **125ml Amarone Classico Terre Di Cariano Italy, 2013**

Brooding and intense, this stunning Amarone recently won the ultimate 3 bicchieri award from leading Italian wine publication, Gambero Rosso. Spicy with dark cherry and mocha.

### **Blood Orange Sake Infusion**

Our homemade blood orange sake cocktail is the perfect summer cocktail and even better digestif. With Malfy blood orange gin, sake, and blood orange soda. This fresh and summer influenced drink is the perfect pairing.

### **50ml Royal Tokaji, Hungary**

A medium amber colour with a nose of orange peel, figs and cinnamon. The sugar on the palate is well-balanced by the fine acidity, leading to a clean, refreshing finish.