



Drinks Pairing Menu – Autumn 23'

Guy de Chassey Grand Cru Brut, Champagne (Covers 3 snacks)

Located in the village of Louvois which has 100% Grand Cru status, this finely structured blend has a bit of everything: zesty apple and citrus fruit, balanced by richer, toasted brioche flavours.

Parellon Semillon, Chile 2022

A deep-yellow wine that tastes deliciously fresh, showing acacia flowers and mandarin zest notes, seasoned with spices. It's complexity is further enhanced by 4.5 months of skin contact.

Chablis Premier Cru Les Lys, France 2022

The palate is elegant and finely chiselled with a discreet marine note that is typical of the Chablis appellation. Beautiful, long-lasting finish with a fleeting tinge of acidity to go against earthy mushroom.

Sake Infusion

An Asian inspired cocktail using Sake and Japanese Roku gin and blends notes of pink grapefruit and Lychee to give a clean, floral and fruity cocktail.

Chateauneuf Du Pape, France 2021

Grapes from low yielding, 50 year old Grenache vines are carefully hand harvested to make this delicious, full bodied red with notes of spicy plum, herbs and Christmas cake.

Chateau Briatte France, 2014

A rare thing, a totally delicious inexpensive Sauternes! Rich on the nose with peachy fruit and botrytis notes. Peach and apricot on the palate, with a long clean acidic finish.

Nelson Estate Late Harvest, South Africa 2016

Intense aromas of dried apricots, peaches and hints of pineapple on the nose complimented by delicate honey flavours on the pallet. The wine is full, but not cloyingly sweet due to the crisp acidity and it finishes with a long lingering aftertaste.