



Drinks Pairing Menu – Spring '24

Guy de Chassey Grand Cru Brut, Champagne (Covers 4 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.

Blood Orange Sake (Covers Hake & 'Crab Bun')

A homemade cocktail infusing Cornish Blood orange gin with dry Japanese sake with notes of lemon and rosemary.

Chardonnay Bodega Ruca Malen, Argentina 2021

This Chardonnay has a delicately floral and apricot nose. The palate is soft and gently creamy, combining ripe citrus fruit laced with whipped cream and a beautiful freshness. Subtle and complex, it is Burgundian in style.

Vincent Domaine Chablis Premier Cru , France, 2021

A perfect expression of the appellation from the family-owned Domaine Vincent Dampé Pale lemon in colour with green hue. The nose is soft and elegant with restrained fruit, while the palate has a honeyed richness, and mineral style.

L'Hospitalet de Gazin Pomerol, 2017

This has a dense, virtually opaque colour and an immensely stylish earthy, red fruited perfume touched by oak. The palate shows lovely weight with dense generous flavours, excellent concentration and an intense, pure and fresh finish.

Nelson Estate Late Harvest 2018

Winemaker Lisha Nelson makes this late harvest Chenin Blanc in tiny quantities that has exotic flavours of white peach and pineapple.

Rhubarb & Ginger Rum Sour

Our homemade cocktail using Diplomatico Mantuano Rum and a blend of homemade syrups using Yorkshire rhubarb, stem ginger and pear finished with egg whites to give the cocktail luxurious velvety feel on the palette.