

Wine pairing

Nowadays, our palates have evolved to eat much more adventurously than before, with unexpected ingredient combinations becoming the new norm. As chefs and bartenders, this presents us with exciting new challenges and a whole world of creative opportunities.

Food and wine pairing are still considered by many to be a dark art, but join us and Domaine Le Pujol for a fantastic 6 courses tasting menu with pairing wines on the 13th March 2020 at 19.00 in our restaurant.

Welcome drink served in the bistro

Amuse bouche

Scallops, Black Pudding, Apple Puree and Pickled Apple
Paired with
Domaine Le Pujol Cuvee Jan 2018

Pan-seared Stone Bass, Roasted Cauliflower, Cauliflower Puree,
Capers and Raisin
Paired with
je suis esther Chardonnay Sauvignon Blanc 2018

Crispy Pork Belly with Roasted Apple Puree and Crispy Pork Skin
Paired with
Domaine Le Pujol Carignan 2017

Pan-roasted Lamb Rack, Charred Courgette, Courgette Puree and Basil
Paired with
Domaine Le Pujol Carignan/Cinsault 2017

Salted Caramel Mousse, Candied Hazelnuts and Popcorn Ice Cream

Tea, Coffee, Petit Fours

£42.50/person

Don't forget to book your table in advance by contacting us 01784817349