

28-50

WINE WORKSHOP & KITCHEN

Wine & Cheese Pairing

3 Cheeses Paired With 3 Wines (75ml)
£25 per person

Sainte Maure de Touraine

Paired with 2021 Sancerre “Henri du Vernoy” Guillopees (Loire Valley-France)

Dry, fresh, crisp wine which cuts through the dense flavours of the cheese and provides a well-rounded balance.

Comte 24 months

Paired with 2020 Chardonnay, Philippe Bouzereau, Côteaux Bourguignons (From Meursault, Burgundy-France)

Chardonnay adds to the creaminess of the cheese with its oaked & buttery profile.

Brun de Noix

Paired with 2010 Lussac St. Émilion, Château Lucas (Bordeaux-France)

Aged mature Bordeaux with forest fruit aromas, complimenting the nutty & fruity profile of the Brun de Noix.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your initial bill.