

Wine Pairing Menu

Head Chef, Scott Paton



CRAB

-
Gewürztraminer,
Alsace

CREMET

-
Riesling,
Alsace

CAVIAR

-
Blancs de noir,
Kent

IBERICO

-
Gamay,
Beaujolais

VEAL

-
Pinot Noir,
Alsace

BREAM

-
Rosé,
Provence

ARTICHOKE

-
Chardonnay,
Kent

"HEN"

-
Chardonnay,
California

HIGHLAND WAGYU

-
Châteauneuf-du-Pape,
Rhône Valley
(whole table only
£25 supplement pp)

LAMB

-
Château Musar,
Bekaa Valley

TURBOT

-
Sauvignon blanc,
Marlborough

RED PEPPER

-
Tempranillo,
Rioja

COCONUT

-
Ice Riesling,
Ontario

CHOCOLATE

-
Banyuls,
Languedoc-Roussillon

APRICOT

-
Tokaji,
Hungary

DUCK EGG

-
Black Muscat,
California

WINE PAIRING FLIGHT

£80 PP

Dishes may contain traces of nuts, please make restaurant staff aware of any allergies. A discretionary 10% service charge will be applied to your bill.
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