

# A SHERRY SUPPER CLUB

SHERRY PAIRING  
MENU DESIGNED BY

PING COOMBES  
& OWEN MORGAN

THURSDAY 5<sup>TH</sup> NOVEMBER 2026

## Xixarito Manzanilla Pasada en Rama, Bodegas Barón

Ping - Crispy Hainanese Chicken Rice,  
Tomato Sambal, Spring Onion Sauce  
Owen - Alistado Red Prawn Croqueta,  
Prawn Head Alioli

## Tio Pepe Fino en Rama 2025, González Byass

Ping - Raw Carpaccio of Scallop/Seabream  
with Lemongrass, Passionfruit and Chilli  
Owen - Confit Artichoke, Roast Garlic Crema,  
Don Bocarte Anchovy, Toasted Almond

## Viña AB Amontillado 12yr, Gonzalez Byass

Ping - Cantonese Roast Duck Breast,  
Handmade Pancakes, Sherry & Fig Hoi Sin  
Owen - Duck Carcass Arroz Meloso,  
Confit Duck Leg, Membrillo Oloroso Glaze

## Alfonso Oloroso 8yr, Gonzalez Byass

Collaboration Dish - Oloroso Braised Ex Dairy Ox Cheek  
& Tail 'albondiga', Roast Kabocha Pumpkin 'Kapitan'  
with Lemongrass, Chillies, Galangal  
& Kaffir Lime Leaves

## Solera 1847 Cream, González Byass – Served as a "cream Sherry Sunset" Cocktail

Collaboration Dessert - Caramelised Crema  
Catalana Tart, Malaysian Coffee Ice Cream,  
Soy Caramel, Sourdough Migas



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