

Smoked & Naked

Wine dinner

The Priory x Ultracomida | July 24th

Five course menu with Spanish wine pairing by Ultracomida

Course 01

Smoky aubergine tostada, mint, caper & tahini yoghurt
with cured red onions & lime

Course 02

Burrata with torn basil & blistered pepper panzanella

Course 03

Barbecued fresh mackerel, Jospier smoked new potatoes,
gazpacho & brown crab sauce

Course 04

Beef short rib, fired corn, black bean & chipotle salsa
with smoked tomato chutney

Course 05

Grilled peaches with honey, rosemary, mascarpone
& pistachio shortbread

