

Wine Pairing Menu

Head Chef, Scott Paton



QUAIL

-
Gros Manseng,
Jurançon

CRAB

-
Gewürztraminer,
Trimbach

CHICKEN LIVER

-
Xynisteri,
Limassol

GOAT'S CHEESE

-
Karmrahyut,
Aragatsoth

SOLE

-
Xarel-lo,
Cataluña

VEAL

-
Shiraz,
Barossa

TURBOT

-
Malagousia,
Macedonia

WHITE ONION

-
Chardonnay,
Santa Barbara

WAGYU

-
Spätburgunder,
Pfalz

GUINEA HEN

-
Saperavi,
Kakheti

ST PIERRE

-
Chardonnay,
Canterbury

POTATO

-
Cabernet Franc,
Valle de Maipo

CHOCOLATE

-
Tannat,
Canelones

DUCK EGG

-
Corvina,
Valpolicella

STRAWBERRY

-
Moscato Rosa,
Alto Adige

HONEY

-
Sämling 88,
Burgenland

WINE PAIRING FLIGHT

£80 PP

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.
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