

Wine Pairing Menu

Head Chef, Scott Paton



TROUT

-
Malagousia,
Macedonia

CRAB

-
Gewürztraminer,
Alsace

CHICKEN LIVER

-
Xynisteri,
Limassol

GOAT'S CHEESE

-
Riesling,
Pfalz

SCALLOP

-
Blancs de Noirs,
Kent

VEAL

-
Barolo,
Piedmont

SOLE

-
Shoreline,
Lyme Bay

RICOTTA

-
Sancerre,
Loire

WAGYU

-
Barbe Blanche,
Bordeaux

FALLOW DEER

-
Tintilla 200 Metri,
Molise

TURBOT

-
Chablis,
Burgundy

ARTICHOKE

-
Bedoba,
Kakheti

CHOCOLATE

-
Tannat,
Canelones

DUCK EGG

-
Marsanne,
Nagambie Lakes

PEAR

-
Sauternes,
Bordeaux

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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