

# Wine Pairing Menu

Head Chef, Scott Paton



## SCALLOP

-  
Blanc de Noirs,  
Kent

## CRAB

-  
Gewürztraminer,  
Alsace

## CHICKEN LIVER

-  
Xynisteri,  
Limassol

## GOAT'S CHEESE

-  
Riesling,  
Pfalz

## LANGOUSTINE

-  
Sémillon,  
Provence

## VEAL

-  
Barolo,  
Piedmont

## TURBOT

-  
Malagousia,  
Macedonia

## RICOTTA

-  
Sancerre,  
Loire

## WAGYU

-  
Spätburgunder,  
Pfalz

## GUINEA HEN

-  
Chablis,  
Burgundy

## ST PIERRE

-  
Gros Manseng,  
Jurançon

## POTATO

-  
Saperavi,  
Kakheti

## CHOCOLATE

-  
Tannat,  
Canelones

## DUCK EGG

-  
Corvina,  
Valpolicella

## APRICOT

-  
Marsanne,  
Nagambie Lakes

## 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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