

# Wine Pairing Menu

Head Chef, Scott Paton



## GOATS CHEESE

-  
Sauvignon Blanc,  
Loire

## CAVIAR

-  
Blanc de Noirs,  
Kent

## CHICKEN LIVER

-  
Chardonnay,  
Marlborough

## DUCK

-  
Riesling,  
Clare Valley

## SQUAB

-  
Petite Sirah,  
Lodi

## CRAB

-  
Gewürztraminer,  
Alto Adige

## SQUASH

-  
Tempranillo Blanco,  
Rioja

## TURBOT

-  
Malagousia,  
Macedonia

## SOLE

-  
Le Grand Blanc,  
Provence

## HIGHLAND WAGYU

-  
Châteauneuf-du-Pape,  
Rhône

## VENISON

-  
Chateau Musar,  
Bekaa Valley

## BRASSICAS

-  
Furmint,  
Tokaji

## CHOCOLATE

-  
Banyuls,  
Languedoc-Roussillon

## VANILLA

-  
Petit Manseng,  
Jurançon

## WALNUT

-  
Trebiano,  
Tuscany

## DUCK EGG

-  
Riesling,  
Wachau

## 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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