

Wine Flight

£40 per person

Domaine Evremond Classic Cuvée NV - UK 12%

Carefully chosen to begin your tasting experience, this British sparkling wine sets the tone beautifully. Fresh, balanced and perfectly crisp – an ideal pairing, also preparing the palate for the courses to come.



2024 Dülfe Punkt Riesling Gewürztraminer Kerner - Australia 12.5%

This Riesling complements vibrant spices and aromatic flavours, balancing fresh acidity with delicate floral notes and a subtle hint of sweetness. A refreshing and harmonious pairing that brings balance and elegance to this course.



2024 Vermentino, Cala Silente - Italy 13.5%

Vibrant and aromatic, this Vermentino bursts with intense fruity flavours complemented by herbal hints. It balances the richness of the dish and leaves a refreshing lingering impression.



2023 MOMO Pinot Noir Organic, Seresin Estate – New Zealand 13.5%

This 2023 Pinot Noir Organic offers vibrant red berry and cherry aromas with gentle earthy undertones. Its silky texture and balanced acidity pair beautifully with both herbaceous and savoury dishes, enhancing flavours whilst remaining elegant and refined.



2023 Moscato d'Asti DOCG, Bricco Quaglia, Organic - Italy 5.5%

Pairing a dessert with a sweet wine is a thing of beauty. The 2023 Moscato d'Asti DOCG from Piemonte delights with vibrant floral and stone fruit aromas, delicate bubbles, and a refreshing sweetness – guaranteeing the perfect finish to your tasting experience.

