
MODERN DAY WINE MAKING SUPPER CLUB

THURSDAY 10th FEBRUARY 2020

1

Roasted celeriac, mushroom, thyme (v)
Fabrizio Vella, Bianco, IGP, Sicily Italy

2

Plaice, clams, brown shrimps
Vandal, Militia Field Blend, Marlborough New Zealand

3

Venison carpaccio, Jerusalem artichoke, blackberries
Domaine Gayda, Figure Libre Freestyle Cabernet Franc, Pays d'Oc France

4

Aged beef, potato rosti, rosemary, cauliflower, onion
Casa Mariol, Syrah Reserva, Terra Alta Spain

5

Caramelised custard tart, apple, vanilla
Bodegas Gratias, Comboi, Ancestral Blanco, Manchuela

£85.00 per head inclusive of wine pairing