

S O C I U S



SOCIUS WINE TASTING SUPPER CLUB
THURSDAY 5th FEBRUARY 2026

1

Cured wild seabass, crème fraiche, pear
Diane by Jacques Lurton, Blanc de Noirs, NV Bordeaux, France

2

Ajo blanco, Norfolk asparagus, cured ham
Bodegas Alto Moncayo, Baramblanc, DO Campo de Borja, Spain

3

Aubergine, black olive, parmesan
Az. Agr. Castellaccio, 'Coste di Felice', Chianti Classico DOCG Italy

4

Lamb, courgette, Jersey royale, wild garlic
Chai de la Dive, Saumur Les Moulins Rouge, Loire, France

5

Macadamia financier, orange marmalade, filo
Domaine Odyssée, Larmes du Soleil, Ambré Hors d'Âge Rivesaltes, France

£125.00 per head inclusive of wine pairing

[2026 Supper Club Dates](#)

Thursday 2nd July | Thursday 10th September | Thursday 12th November |
Thursday 3rd December

Please inform us of any dietary requirements prior to the evening. Wines & menu subject to change.