

28-50

WINE WORKSHOP & KITCHEN

Bordeaux Wine & Cheese Trio

3 Cheeses Paired With 3 Bordeaux Wines (75ml)
£29.95 per person

Fleur des Marais

*Paired with 2021 Château Marjosse, Entre deux Mers
(Bordeaux, France)*

A fresh and complex blend of Sauvignon Blanc, Sauvignon Gris, Semillon and Muscadelle with citrus notes hints of oak and apple.

Saint Simeon

*Paired with 2017 Château Rahoul, Graves
(Bordeaux, France)*

A medium-bodied, juicy, yet balanced white from the Graves region, made from a blend of Semillon and Sauvignon blanc grapes.

Fumaison

*Paired with 2015 Château Lucas, Lussac St. Émilion
(Bordeaux, France)*

An aromatic bouquet, blending fruity notes such as raspberry and blackcurrant with plum and vanilla. A round, well-balanced, velvety red wine.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your initial bill.