

Vice and Virtue September 2020



Tasting Menu £70 Per Guest

Classic Drinks Pairing - £55 Pounds Per Guest

Great wines that have been selected to pair with our food menu

Signature Drinks Pairing - £100 Per Guest

Fine wines that our team have selected as exclusive matches to our food menu

Fresh Peas - Goats Cheese, Hazelnut, Rye

Aimery Cremant de Limoux Brut, France

Lanson Black Label Brut, Champagne, France

Loch Duart Salmon - Wasabi, Caviar, Ponzu

Curious Devices, Grillo, Italy

Petit Chablis, Chardonnay, Burgundy, France

Thai Cauliflower - Lychee, Coconut, Langoustine Oil

Domaine Mas Les Belles Eaux, Grenache Blanc, Pays D'Oc, France

Adega de Moncao, Vinho Verde, Portugal

Crab - Mango, Fennel, Parmesan

Henry Gaillard, Cote de Provence, Rose, France

Silverlake, Sauvignon Blanc, New Zealand

35 Day Aged Beef - Ox Tongue, Reindeer Moss, Wild Garlic Capers

Hancock & Hancock, Shiraz/Grenache, South Australia

Chateau Marcadis, Lalande de Pomerol, Bordeaux, France

Tobacco Chocolate - Passionfruit, Pork Rind

Grant Burge Tawny, 10yrs Port, Australia

Recioto Della Valpolicello, Italy

Lemon - Black Olive, Yoghurt, Meringue

Vice Liqueur

Vice Negroni

Petits Fours

Cheese Board £15

There's always room for cheese? A selection of three artisan cheeses, served with biscuits, chutney and accompaniments