



## Vice and Virtue October 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

#### Lindisfarne Oyster - Caviar, Cucumber Beurre Blanc

Aimery Cremant de Limoux Brut, France

Lombard Grand Cru Blanc de Blanc, Champagne, France

#### Sweetcorn - Bacon, Garlic, Chives

Silverlake, Sauvignon Blanc, New Zealand

Petit Chablis, Chardonnay, Burgundy, France

#### Raw Beef - Kimchi, Lychee, Wasabi

Roxton by Brampton, Bordeaux Blend, South Africa

Zede De Labegorce, Margaux, Bordeaux, France

#### Roast Broccoli - Chicken Skin, Parmesan, Butter Emulsion

Peter & Peter, Pinot Noir, Pfalz, Germany

Adage De Moncao, Albarino/Trajadura, Vinho Verde, Portugal

#### Char Sui Pork - Kai Lan, Noodles, Water Chestnut

Horgelus, Merlot/Tannat, Cotes de Gascogne, France

Hancock & Hancock McLaren Vale, Shiraz/Grenache, South Australia

#### Chocolate - Stout Beer, Sea Salt

Pedro Ximenez, 12yrs, Jerez, Spain

Recioto Della Valpolicello, Italy

#### Lemon - Black Olive, Yoghurt, Meringue

Late Harvest, Sauvignon Blanc, Chile

Sauternes, Bordeaux, France

#### Petits Fours

#### Cheese Board £15

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