

A Wine Tasting evening with a difference! Thank laid-back atmosphere, top-notch food and seriously good wine! Our host will guide you through a hand-picked selection of wines, each expertly paired with a three-course menu created by James Devine...

3 Course Menu & Wine Pairings

ARRIVAL:

San Giovanni Perini – Prosecco Millesimato

STARTER:

Tuna Niçoise Salad

Bluefin tuna tartare, green beans, poached egg, tapenade, mustard dressing, focaccia

Sébastien Vaillant – Valençay Blanc

MAIN:

Steak Béarnaise

Barbecue-glazed beef fillet, Armagh asparagus, black garlic, ratatouille, confit potato, Béarnaise sauce

Bodegas de la Marquesa, Valserrano – Rioja Reserva

DESSERT:

Pain perdu, poached rhubarb, strawberries, custard, mascarpone ice cream

Tenuta Il Cascinone – Palazzina Barbera d'Asti Superiore 2017

This special evening is **£90 per person** and offers a brilliant opportunity to enjoy expertly matched food and wine, in great company.

