

Wine pairing five course tasting menu

Please pick one option from each course for your party (please ask for alternatives for dietary needs)

Canapé to kick off ... (+ bubbly?)

- 1) Colchester rock oysters with lemon

Rene Jolly Blanc de Noirs Brut NV - This is no doubt a very special Champagne. A blend of 3 or 4 different vintages help to maintain the taste and the quality of Rene Jolly year after year. Ageing can take between 3 and 9 years in the cool, quiet and dark conditions of their old vaulted cellars from the 18th century. Yellow golden in colour, with a long smooth palate, plenty of fruit and good structure.

- 2) Tomato bruschetta, basil, cold pressed olive oil

Astoria Estate Val de Brun Spumante Prosecco - You go through life thinking you have had Prosecco...then you meet this, the Astoria Estate. This is simply incredible, so elegant, so fresh, so crisp and a taste profile unlike any other.
Decision made!

- 3) Green olive, sundried tomato, Bononcini skewers

Ayala Brut Majeur - Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits. Well balanced with a delicate complexity, Chardonnay adds a lively, fresh fruitiness on the palate, whilst Pinot Noir gives the wine richness and length.

Antipasti

- 1) Sicilian style Caponata, pine-nuts, crumbled goats cheese toasted garlic sourdough

Palazzo del Mare Nero d'Avola, IGT Sicily, Italy - Truly this is astonishing. Intense ruby red turning to garnet with ageing. Bouquet is spicy with hints of cherry,

- 2) Fresh fig, burrata, rocket, aged balsamic

Shearwater Bay Sauvignon Blanc, NZ - This Sauvignon Blanc has rich tropical aromas of mango, melon and ripe citrus. The wine is equally lush on the palate with excellent fruit concentration, a mineral derived texture and a long juicy finish.

3) Gorgonzola, poached pear, walnuts, chicory

Feudo Antico, Pecorino, Terre di Chieti IGP, Abruzzo, Italy, 2016 - I hope your sock are pulled all the way up because chances are this will knock them off. Light straw in colour with green nuances. A fruity nose with mineral and floral notes. Medium bodied with delicate fruit flavours and almond on the finish.

Primi

1) Crab ravioli, sapphire, tarragon butter

SunBurnt Chardonnay, Oz - An impressive wine to look at and even more impressive to drink. This is rich and creamy displaying lovely aromas of tropical fruits with a hint of apple and spice. It fills the mouth, has amazing length and harmony carrying the fruit to a full clean finish. Lovely light oak balances and completes the picture. Honestly this is just perfection.

2) 'Spaghetti vongle' – Fresh clams, white wine, garlic, fresh parsley

Bella Modella La Farfalla Pinot Grigio, IGT - Imagine a male butterfly passing wind, imagine the smell...a floral dusting of orange blossom. Now imagine the taste...a beautifully, light, zesty, vibrant, citrusy Pinot Grigio awaits you. God bless the butterfly.

3)'Risotto di mare' – squid, salmon, mussels, light tomato sauce, fresh chilli

Mabis, Biscardo Rosapasso, IGT Veneto, Italy - What would happen if you put a rainbow, some fairy dust, love and the tears of a puppy in a blender. This would happen that's what. Just stunning to look at and even more so to drink. Beautiful and light, but full of ripe summer red fruit flavour. A great length and well balanced acidity make this one of the most desirable and refreshing Rosés we have had to date.

Secondi

1) Rare venison loin, roasted beetroots, rosemary mash, port and juniper berry sauce

Valpolicella Classico Superiore Ripasso, Fabiano 2014 - The colour is dark ruby red, intense and elegant on the nose with hints of ripe cherry and black raspberry. Light hints of spices from the long ageing in oak barrels. Full bodied in the mouth and a long finish with a well-balanced acidity, soft tannins and a perception of fleshy fruits.

- 2) Slow cooked beef shin, Portobello mushroom, gnocchi, greens

Beefsteak Club Meaty Reserve Malbec 2013, Argentina - Stunning, stunning, stunning. It looks amazing too. Hand-picked Malbec grapes grown in selected high altitude, clay based vineyards in the Uco Valley. Fermented in small concrete casks for a rich, complex profile, this sublime wine boasts opulent ripe black fruit, black olive, mint and vanilla over velvety tannins. Aged in French oak for 18 months for outstanding texture and character to compliment beef

- 3) Locally reared lamb rack, Dauphinoise potato, greens, red current jus

Neropasso, Mabis, Biscardo, IGT Veneto, Italy - Truly this is astonishing. Intense ruby red turning to garnet with ageing. Bouquet is spicy with hints of cherry, black cherry and plum compote. fine and velvety palate, persistent, with soft tannins at the end.

Dolce

- 1) Pannacotta, seasonal berries, almond croquante

Cielo Prosecco Frizzante - Frizzante means 'crisp' and that is exactly what this is. Slightly less sparkling than its big brother 'Spumante' this is packed with apples and pears, a real refreshing hit!

- 2) Chocolate fondant, raspberry coulis, vanilla ice cream

Stella Bella, Pink Muscat, Margaret River, - A blushing pink bouquet of exotic fragrances of rose petals, musk and spicy Turkish delight. Lightly sweet, delicately fizzy with a bright acidity and full of the fresh flavours of gooseberries, lychees, sautéed summer berries and rose water.

- 3) Baked ricotta cheesecake, Marsala soaked raisins

Casas del Bosque Late Harvest Riesling - Light golden in colour this complex wine reveals a seductive nose of mandarin rind, crème brulee and apricot. In the mouth lush notes of walnut, toasted almond and honey combine effortlessly with a bright, zesty acidity to give excellent structure and length

Fromaggio

A selection of 5 brilliant English & Italian cheeses, crackers, quince jelly, and grapes

Adoro Natural Sweet Mourvèdre - The wine is made in a natural style, with balanced fruit and acidity to create something special to complement cheese. Off-sweet on the entry, the full middle palate matches the weight of richer, heavier cheeses, while fresh acidity cuts through creamy, runny cheeses, and balances hard and milder varieties.