



# UNTAMED

Our Head Sommelier has chosen six impeccable wines for our showstopping menu. Expect complimentary flavour profiles and harmonious pairing to elevate your dining experience.

## HEDGEROW

Gusbourne Brut Reserve, 2020, Kent, England

An elegant sparkling from Kent made with the traditional 'champagne blend' of Chardonnay, Pinot Meunier and Pinot Noir. Creamy on the palate and fruity with just a yeasty touch, boosting the earthiness of our entrée.

## SHORELINE

Arinto, Quinta de Chocalpa Branco, Sandra de Tavares, 2021, Lisbon

Delicate flavours call for a light and refreshing white wine... Arinto is an indigenous grape from Portugal, not too far from the coastal breeze of the Atlantic Ocean and the touch of minerality on the palate will enhance the sea character of the dish.

## FOREST

Spätburgunder, A Christmann, 2018, Pfalz, Germany

Grapes in this German Pinot Noir are biodynamic farmed and express pure floral and red berry aromas with a subtle spicy note. The gaminess of the dish plays with the wine, creating a pleasantly surprising pairing.

## SEA

Rall White, Donovan Rall, 2020, Swartland

Rall White is a blend of Chenin Blanc, Verdelho and Viognier which leads with flavours of blossom, peach and white pepper. Supported by a good structure on the palate, this match will create a harmonious pairing with seafood flavours.

## MOORLAND

Dorfkultur Rot, Schuster, 2019, Burgenland, Austria

The richness of the partridge and the umami of the wild mushroom need a wine that speak about the land. Blaufränkisch is an Austrian indigenous red grape that flourish perfectly in Alpine climates and give us wines with firm tannins and a "soily" character. An experiential pairing!

## ORCHARD & HIVE

Noans, La Tunella, 2021, Friuli Venezia Giulia, Italy

This Passito wine is made with dried grapes and a touch of "noble rot"; the same magic that makes glorious dessert wines such as Sauternes. A bouquet of dried citrus, floral and honey aromas rise from Riesling, Gewürztraminer and Sauvignon Blanc grapes, uplifting the freshness of our dessert.

## WINE PAIRING

Additional £55 per guest