

# Wine Pairing Menu

Head Chef, Scott Paton



## CHICKEN LIVER

-  
Chardonnay  
Hahn

## DUCK

-  
Riesling  
Walt

## TOMATO

-  
Sancerre Rosé  
Domaine La Perrière

## SCALLOP

-  
Albariño  
Alba Martin

## CRAB

-  
Gewürztraminer  
Trimbach

## TURBOT

-  
Chardonnay Reserve  
Seresin

## CARROT

-  
Chablis  
Alain Geoffroy

## SQUAB

-  
Morgon  
Louis Latour

## HIGHLAND WAGYU

-  
Chateauneuf-du-Pape  
Clos Saint Michel

## LAMB

-  
Château Musar  
Gaston Hochar

## SOLE

-  
Côtes de Provence  
Barton & Gustier

## ROSCOFF ONION

-  
Pouilly-Fuissé  
Les Perrières

## CHOCOLATE

-  
Domaine de Valcros  
Banyuls Rimage

## RASPBERRY

-  
Rosé  
Gusbourne

## DUCK EGG

-  
Black Muscat  
Quady

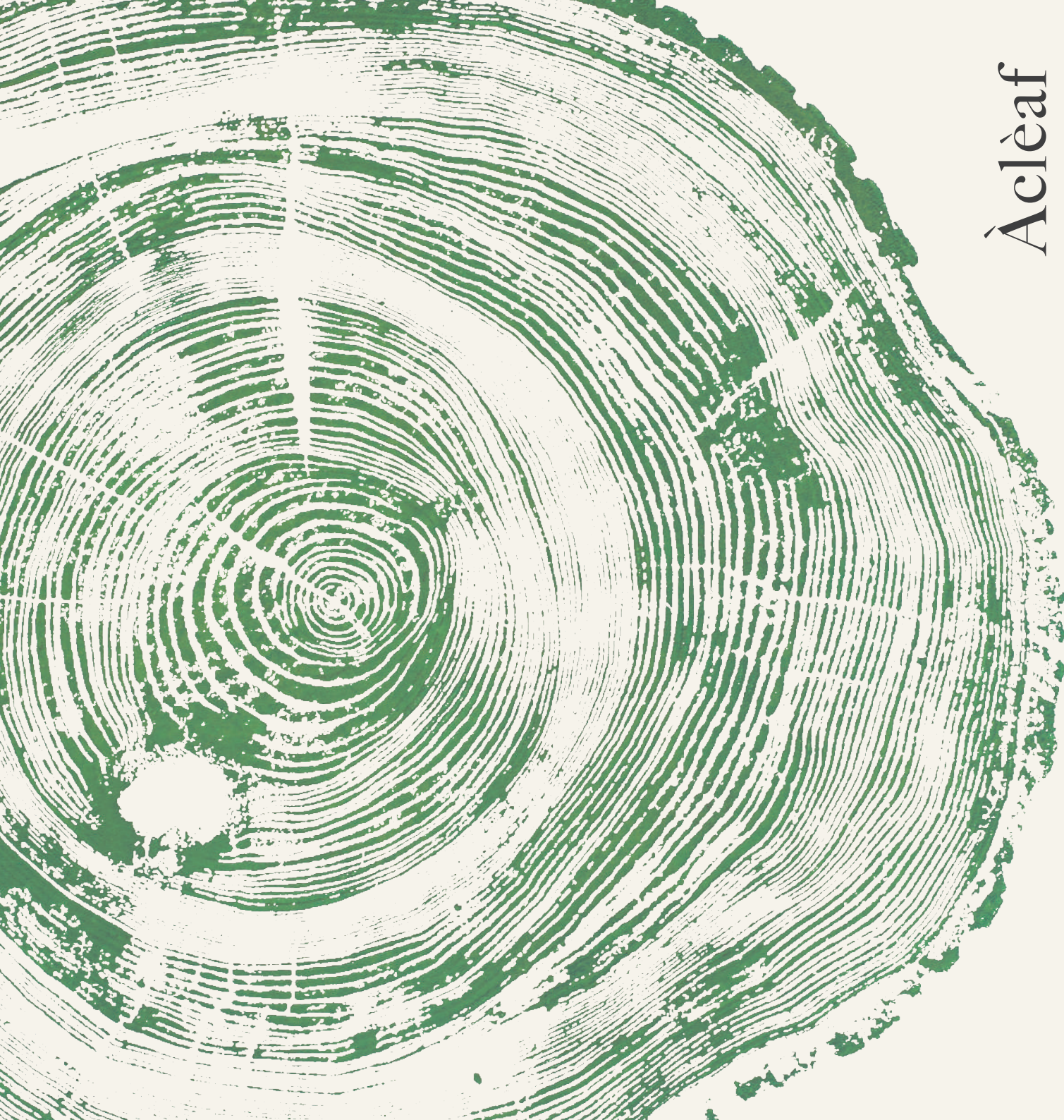
## COCONUT

-  
Domaine de L'Ancienne  
Cure Monbazillac

## WINE PAIRING FLIGHT

£80 PP

Dishes may contain traces of nuts, please make restaurant staff aware of any allergies. A discretionary 10% service charge will be applied to your bill.  
@AcléafRestaurant | @ScottPaton



Àcléaf