

# 28-50

WINE WORKSHOP & KITCHEN

---

## Wine & Cheese Trio

---

**3 Cheeses Paired with 3 Wines (75ml)**  
**£25 per person**

### **Sainte Maure**

*Paired with 2021 Verdicchio dei Castelli di Jesi, Piersanti  
(Marche, Italy)*

A crisp white wine, the wine's citrusy and mineral notes complement Sainte Maure's mild but rich flavour.

### **Ardi Gasna**

*Paired with 2021 Montepulciano d'Abruzzo, Monte Tessa  
(Abruzzo, Italy)*

A rich, robust wine paired with the creamy texture and nutty sweetness Ardi Gasni enhances the wine's red fruit character.

### **Millefeuilles**

*Paired with 2017 Moscato d'Asti, Castello di Neive  
(Piedmont, Italy)*

A sweet wine with elderflower notes enhance the layers and pastry-like quality of Millefeuilles, creating a pairing that blends textures and flavours.

---

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your initial bill.