

28-50

WINE WORKSHOP & KITCHEN

Wine & Cheese Trio

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

Abondance

*Paired with 2022, Albarino Tambora, Vina Costera
(Rias Baixas, Spain)*

The fruity Abondance cheese pairs beautifully with the fresh, crisp Albarino, enhancing the delicate sweetness of both the wine and cheese. The wine's acidity lifts the buttery texture of the cheese for a refreshing finish.

Pont d'Yeu

*Paired with 2022, Chardonnay, Domaine Lois Dufouleur
(Burgundy, France)*

The creamy texture of Pont d'Yeu is complemented by the rich, balanced Chardonnay, creating a smooth and harmonious pairing. The wine's subtle oak notes add depth to the cheese's softness.

Brun de Noix

*Paired with 2016, Lussac St Emillion, Chateau Lucas
(Bordeaux, France)*

The soft, nutty Brun de Noix blends perfectly with the full-bodied Lussac St Emillion, bringing out the earthy, deep flavors in both. The wine's tannins balance the cheese's richness, offering a complex yet smooth experience.

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.