

Be Unruly Wine Flight

langham estate blanc de blanc NV, england

intense, with perfumed notes of orchard fruit, dark, concentrated minerality and full-bodied on the palate (optional additional course, £12 supplement)

raventós i blanc, de nit rosè (xarel-lo, macabeo, parellada, monastrell) spain 2020

wild, citrus and white fruit with typical notes of mediterranean herbs such as fennel. a voluminous mouthfeel with good structure, and an elegant, fresh and persistent finish

loimer (grüner veltliner) austria 2022

aromas of citrus zest and dried pineapple mingle with hints of white pepper and chamomile. the palate displays pronounced flavours of grapefruit, fresh pineapple, gingerbread and lemon jam (optional additional course, £8 supplement)

domaine les yeuses (viognier) france 2022

delightful aromatics including wild flowers, apricot and honey, then on the palate, good texture, balanced fresh stone fruit, nectarine and apricot and then a gentle creaminess to the finish

dopff & irion, cuvée rené dopff (gewurztraminer) alsace, france

a classic example alsace gewurztraminer aromatic, spicy and off-dry, perfumed and aromatic on the nose, with lychee, stone fruit and subtle spice on the finish opulent, rounded and aromatic beauty

kaiken (malbec, cabernet franc, merlot) argentina 2020

deep ruby with violet hues and aromas of blackberries, cherry, and wild herbs. the palate is vibrant and fruit forward with subtle hints of spice from the time in oak. full-bodied with fine tannins, the wine has a persistent, rich finish

mount horrocks (riesling) australia 2022

aromatics belie a vibrant, honeyed, more intense version of Cordon Cut. Ripe, juicy citrus fruits, kumquat and mandarin, vanillin spice wrapped in a luscious richness rounded by astute refreshing acidity

château laville sauternes (semillion, sauvignon blanc) france 2019

aromas of fresh citrus, candied fruit and a touch of spice. the palate is intense and layered, with flavours of dried fig, orange blossom and sweet spice, and the finish is remarkably fresh and long

£45 per guest