

Be Unruly Wine Flight

langham estate rosè (chardonnay, pinot noir, pinot munier) NV, england
big and extremely fruity! flavours of sherbet and strawberry, with a saline finish and quite assertive.
(optional additional course, £13 supplement)

franciacorta brut corteauran (chardonnay, pinot noir) NV, italy
biscuity, ripe fruit nose with citrus and yellow plum notes. on the palate, the wine is generous with plenty of ripe fruit, touch creamy, waft of fresh bread, then a lovely mouth-watering acidity giving excellent length and balance.

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)

dopff & irion, cuvée rené dopff (gewurztraminer) alsace 2020
perfumed and aromatic on the nose, with lychee, stone fruit and subtle spice on the finish. opulent and well rounded.

alter ribeiro (treixadura, godello, loureiro) spain 2022
intense, expressive and fruit-driven. on the nose, there are aromas of green apple and pineapple, followed by honey and acacia. the palate is full bodied, with excellent structure and a delicious final note of candied fruit.

château les vioux moulins (merlot, abernet sauvignon) france 2020
lifted aromatics and a pure feel to the red berry fruit and pillow of pert plum flesh. spiced well too with notes of five spice and cedar box that add further layers to this

mount horrocks (riesling) clare valley 2022
ripe and juicy kumquat and mandarin, with vanilla spice, wrapped in a luscious richness rounded by astute refreshing acidity. crisp, and long on flavour.

bakewell tart
chambord, disaronno, cherry syrup & pineapple

£45 per guest