



Wine Tasting

Demonstration and Tuition

Let our guest wine expert guide you through some of their own handpicked wines from the very best of France, Spain, Italy and Australia. We've also been known to delve into some of our extensive 400 bin wine cellar to showcase the very best selection of quality wines full of character and flavour.

Price is Inclusive of all wines and light nibbles.

Optional Menu

2-Course Menu

(to be taken after the demonstration)

Pan-fried Fillet of Pork with Sage Polenta,
Potato Haché, baby Carrots, Caper and Flat Parsley Sauce

Wild West Coast Cod with Aubergine Puree,
braised Fennel, Spring Onion, Parmentier Potatoes, Tomato Oil

Baked Lentil Moussaka with Grilled Courgette, Tomato and Cheddar Cheese

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Iced Strawberry and Vanilla Terrine with Langue de Chats, Duo of Coulis

Warm Treacle Tart with Flapjack Ice Cream

A selection of three Cheeses served at your table
with Apricot and Walnut Bread

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A selection of Coffees and Teas served with home-made Petit Fours

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