

28-50

WINE WORKSHOP & KITCHEN

SOUTH KENSINGTON

Five wine & platter pairing menu

£44 per person

Enjoy discovering five different wines from
Oregon to Bordeaux:

2018 Terroir al Limit, Blanco. The creamy texture
pairs very well with Tomme Aux 7 Fleurs.

2017 Philippe Bouzereau, Meursault 1er Cru. Crisp
and precise, ideal for the selection of cold meats.

2017 La Créma, Pinot Noir. Discover tones of
tangerine peel, cinnamon toast and cranberry.

2016 Marrone, Barbaresco. Savour the ripe cherry
and sweet spices.

2011 Château Lucas. The notes of raspberry and
blackcurrant, smooth texture and balanced tannins
make for a beautiful finish.

Served with a selection of five French cheeses:

Including the Sainte-Maure from the Loire Valley and
the nutty and uniquely floral flavour of the Tomme
Aux 7 Fleurs from eastern France.

And five charcuterie meats:

Such as the smoky Iberian lomo, the classic paprika
cured chorizo and the spicy Andalusian morcón.

We serve 75ml of each wine.

*Available every day for groups of four or more
Pre-booking advisable*

(V) Vegetarian. If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering. Allergen information is available upon request. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your initial bill.