

MENU

CHEDDAR CROQUETTES, Spicy Tomato Sauce & Aioli
Comboi Pet Nat, Bodegas Gratas, Manchuela, Spain

Beautiful, bright and refreshing ancestral method fizz from eastern Spain which is packed full of apples, pears, quince, and citrus.

SALMON GRAVADLAX, Beetroot & Horseradish
Gruner Veltliner, Funkstille, Austria

Gorgeous Gruner from from a dynamic Austrian energy neutral winery. Teeming with ripe pear, citrus fruits, grapefruit, and melon. Crips and dry, with a refreshing zippy finish.

PAN CON TOMATE & SERANO HAM
Nerello Mascalese, Azienda Agricola Cortese, Sicily

From the foothills of Etna comes this rather lovely grape, Nerello Mascalese. This wine has crunchy red and black fruit, spice and leather, silky tannins, and a classically Nerello smokey, mineral finish.

GAMBAS AL AIJILLIO
En Passant Blanc, Domaine Gayda, Languedoc, France

A sparkly bright and dazzling blend of Viognier and Vermentino reveals marked notes of Granny Smith apple, limes, almond, and pronounced florals with gorgeous acidity and slight bitterness on the finish.

PAN SEARED STEAK, Padron Pepper
Grand Pais, Indomita Polero, Maule, Chile

A mouth-watering wine made from local red variety, Pais. Delicately confected, sweet red and dark fruits, soothing and bright acidity with tangy tannins, and an elegant softness throughout.

BLUE CHEESE & FIG
Pedro Ximenez, Diatomists, Jerez, Spain

Seriously delicious and complex wine, filled with layer upon layer of savoury sweet flavours like figs, dark chocolate, roasted coffee, and cigar box aromas. Nuanced and ethereal throughout!

THE
CELLAR
HOUSE