



Blind Tasting Masterclass & Supper

The Bottlescrue

Wednesday 10th October 2018

To Start

Roasted Romano pepper salad,
Suffolk fennel salami, red chicory, caperberries
Armigero Sangiovese di Romagna, Riserva DOC, Italy, 2014

Main Course

Grilled chicken breast, warm spiced lentil, rocket
Davy's White Burgundy, 2017

Cheese Course

Somerset Brie, Served with grapes,
chutney and biscuits
Wild River Pinot Noir, Waipara, New Zealand, 2014

Please inform a member of the team immediately if you have any special dietary requirements which you have not already informed us of.