

Est
**THE
WATERING
CAN**

L18

Mother's Day

Eat. Drink. Spoil Ya Ma

Add a little extra indulgence

PERFECTLY PAIRED WINE FLIGHT £35PP

CHAMPAGNE UPGRADE £70

ARTISAN CHOCOLATES UPGRADE £10

**Please request your chosen indulgences
when booking**

WINE FLIGHT

£35PP



STARTER PAIRINGS

Chicken Tikka Skewers

Passatempo Vinho Verde – 11.5%
Loureiro | Vinho Verde, Portugal

Bright and refreshing with notes of citrus and passionfruit, this lightly mineral Vinho Verde pairs beautifully with our chicken tikka skewers. Its crisp acidity and light body balance the gentle spice of the dish.

Wild Mushroom Parfait

Les Mougeottes Chardonnay – 13.5%
Chardonnay | Languedoc-Roussillon, France

Lightly oaked with a rich, rounded body, this Chardonnay complements the earthy depth of wild mushrooms. Its creamy texture mirrors the parfait for a harmonious pairing.

IPA Cheese Fondue

Il Caggio DOC Prosecco – 11%
Glera | Venice, Italy

Delicate, lively bubbles refresh the palate between bites. Notes of wild apple and pear cut through the creamy cheesiness of the fondue, creating a light and vibrant match.

Beetroot Hummus

Les Saisons de la Vigne Rosé – 12%
Tannat, Merlot & Cabernet Franc | Côtes de Gascogne, France

This southern French rosé offers notes of strawberry and red currant with a fresh, fruity profile. Its gentle sweetness complements the earthy richness of beetroot beautifully.

WINE FLIGHT

£35PP

MAIN COURSE PAIRINGS

Sea Bass

Campo Flores – 11%
Sauvignon Blanc, Macabeo & Verdejo | Castilla, Spain

Peach and pear aromas with a vibrant, herbaceous bouquet. Bright acidity enhances the lemon herb butter while allowing the delicate flavours of the seabass to shine.

Goosnargh Chicken Supreme

Ke Bonta Gavi – 12.5%
Cortese | Piedmont, Italy

Fragrant citrus and white flower aromas meet crisp acidity and underlying minerality. This Gavi lifts the flavours of the chicken while cutting through creamy pomme purée.

Bouef Bourignon

La Ruine Pinot Noir – 13.5%
Pinot Noir | Haut Vallée de l'Aude, France

A true "of its place" pairing. Gentle tannins and bright acidity cut through the richness of the beef, while ripe red fruit notes complement the dish's savoury depth.

Chestnut & Hazelnut Nut Roast

La Ruine Pinot Noir – 13.5%
Pinot Noir | Haut Vallée de l'Aude, France

Soft tannins and subtle oak aging highlight the roast's nutty, earthy character. Hints of pepper and ripe red fruits create an elegant, easy-drinking red.

DESSERT PAIRINGS

Niepoort Tawny Port – 19.5%
Douro, Portugal

Smooth and complex with noticeable oak influence and dried fruit notes. Slightly sweeter and beautifully balanced, this Tawny is the perfect finish, particularly alongside chocolate.

Ke Bonta Gavi – 12.5%
Cortese | Piedmont, Italy