

- WINE & TAPAS TASTING -

Wednesday 22nd of November 2023 - 7pm

- ON ARRIVAL -



Graham's Blend No.5 White Port & Fever-tree Mediterranean Tonic

Blend N°5 consists primarily of two Portuguese grape varieties, the fresh Malvasia Fina and the aromatic Moscatel Galego. These give the blend a fruity flavor profile on the palate with the perfect balance of dryness that mixes exquisitely with tonic.

1st - caramelised red onion bread | spiced tomato butter | olive tapanade | Monmouthshire air dried ham

Altano Duoro White 2022

Intense pale straw in colour, this white reveals bright wildflower aromas as well as citrus and apple scents. A lively palate with fresh tropical fruit flavours, which are enhanced and balanced by crisp acidity.

2nd - chorizo croquettes & saffron aioli | charred baby leeks & ajo blanco sauce

Quinta da Fonte Souto Florão White 2022

Broad and lifted aromatic expression, ranging from floral orange blossom and honeysuckle scents to pineapple, mango, and citrus notes. On the palate, the lively acidity provides a stimulating counterpoint to the ample, creamy fruit range, giving the wine exquisite elegance and balance.

3rd - roast Jerusalem artichoke & hung sage yoghurt | orange & fennel salad

Pequeno Dilema 2020

Produced from two Symington family vineyards: Tapadinha (at 580m in the Torto River Valley) and Chões (at 520m in the Pinhão River Valley). Flinty, smoky character with some apple combining with hints of banana & vanilla. The creamy texture on the palate, infused with peach & white plum is counterbalanced by interesting toasty notes which underwrite a refined, elegant structure.

4th - slow roasted belly of pork & mojo dulce sauce | patatas bravas

Altano Organic Douro Red 2021

Deep crimson in colour, this wine reveals scented floral aromas and fresh fruit. Full & silky on the palate, well defined red fruit enveloped in soft ripe tannins and spicy notes. Generous, well structured and elegant.

5th - chocolate & hazelnut mouse with coffee sponge, dulce de leche, salted popcorn, vanilla & coffee syrup

Graham's 10 Year Old Tawny Port

Aged for an average of 10 years in seasoned oak casks, this wine represents a wonderful expression of tawny port. On the nose, it shows complex nutty aromas combined with hints of honey and figs. On the palate, rich mature fruit flavours, beautifully mellowed with a luscious long finish.

6th - Marta Gafr Brecon Beacons goat's manchego style cheese | crackers | membrillo

Graham's Six Grapes Reserve Port

Traditionally marked on barrels of port by Graham's winemakers after each harvest early 1900s, the Six Grapes symbol has long stood for quality, distinction, and vintage-potential. Dark red colour, with a seductive rich perfume of ripe plums and cherries. On the palate, complex, with a good structure and a long lingering finish.

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

If you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.