

*The*FEATHERS

Wine Tasting Menu

Whilst taste and textures are very subjective, we have carefully married each course of our tasting menu with a particular wine that we believe will either enhance or complete the elements of each dish. We have been sure to include unique wines from our house cellar, teamed with some highly regarded house favourites and familiar grapes.

Riesling, Crawford River, Victoria 2005 – Australia

Bearing all the hallmarks of the very best Rieslings. Chalky minerality pervades the delicate bouquet with subtle hints of white nectarines, scented apple blossom and fresh lime-peel. A soft and textured palate of great purity and elegance is underpinned by the typical stoney, chalky minerality, derived from the basalt loam/ancient seabed in which the vines have their extensive root systems. The seamless palate is finishing long, bone dry and fresh which complements the sweet delicate flavour of the Scallops.

Terras Gauda “O Rosal”, Rias Baixas 2009 - Spain

From the North West of Spain, the Albariño grape is indigenous to this area of Spain, which is nestled quietly above Portugal. The wine is medium to light in body, with rich peach and citrus fruits on the palette and very floral aromas. An undertone of nuttiness marries with the clean, smooth taste of “Sandwich” and the bright acidity allows it to cut through the Port Infused Grapes.

Late Harvest Riesling, Seresin 2005 - New Zealand

The nose exhibits dried apricot, honeysuckle and beeswax aromas. Slightly flinty, the palate is rich with concentrated orange marmalade and stonefruit flavours and a well supported acidity.

Minervois Vieilles Vignes, Le Clos de l’Azerolle 2008 - France

Hailing from a small family estate, spanning 17hectares of cultivated vines, this Minervois use near organic practices to produce their wine. An equal blend of Carignan, Grenache and Syrah matured for 6 months in concrete and then bottle aged give this wine a very fresh and fruity taste on the palate and a strong nose.

Kia-Ora Noble Late Harvest, Kanu 2004 – South Africa

Derived from the Chenin Blanc grape, adopted from France's Loire Valley, this sweet wine is crisp, rich and a decadent dessert wine. You'll find a great aroma from this wine, with hints of peach, quince and marzipan. The mouth watering fruits, bringing pineapple and guava onto the palette marry it perfectly to the rich Toffee, the almond and marzipan nose blend with the sticky texture of the Butterscotch Sauce. The Parsnip Ice Cream cleanses the palette.

Forty Five Pounds per Person