

108 PANTRY

Wednesday, 12 October 2016

Welcome glass of Nyetimber Classic Cuvée, NV England

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Saddle of wild rabbit

Monmouthshire ham, mustard

Dog Point Chardonnay 2012 Marlborough, New Zealand

Nuits-St. Georges, 'Les Lavières', Domaine Jean Chavenet 2011 Burgundy, France

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Yorshire Moors red grouse

beetroot & blackcurrant

Au Bon Climat Pinot Noir 'La Bauge' Santa Maria Valley 2012 California, USA

Mas Jullien Rouge, Terrasses du Larzac 2012 Languedoc, France

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Balmoral venison loin

slow-cooked haunch, spiced red cabbage, pistachio, sloe gin

Pulenta, Gran Malbec 2013 Mendoza, Argentina

Priorat, 'Les Terrasses' 2013 Alvaro Palacios, Spain

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Chocolate tart

poached pear, caramelised walnuts

Quinta de la Rosa, 10 Year Old Tawny Port, Tonel No 12, Portugal

Maury Solera 1928, Cask No. 753, Les Vignerons de Maury Roussillon, France

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FOOD & WINE PAIRING DINNER

Celebrate the arrival of Autumn in style with a delicious food & wine pairing dinner in the cosy surroundings of 108 Pantry.

Award-winning Master of Wine Anne McHale, has teamed up with our Executive Chef Russell Ford, to bring you delicious wines from across three continents, meticulously paired with the best game of the season.

For each of Russell's dishes, Anne has selected a pair of wines to enjoy. It will then be up to you to decide which you think is the better match with the dish, whilst learning about the wines from Anne as you taste.

Thank you for joining us! If you wish to share your experience please show your love with #108WineDinner



@AnneMcHale