



The Supper Club – Middle Eastern Theme

Wine Flight £30 for 7 x 125ml or £5 per 125 ml glass (*unless otherwise stated.*)

Amuse-Bouche

Clear Spiced Carrot 'Soup'

Kayra Buzbag Emir Narince

This Turkish white wine is a refreshing blend of the Emir and Narince grapes. A crisp and refreshing wine with a rich mouthfeel. On the front palate there is an abundance of fresh citrus fruit, leading to apple, pear and stonefruit, with a crisp mineral finish.

Wahed

Lamb Kubenia with Bulgar Wheat, Lambs Loin, Mint, Coriander, Pomegranate, Sumac & Shallot, Tahini Dressing

Musar Jeune Red (v)

An iconic and highly acclaimed Lebanese red wine made from Cinsault, Cabernet Sauvignon and Syrah grapes. A fruit driven unoaked red wine with blackcurrant, blackberry and red plum flavours and a touch of bell pepper and tomato leaf on the finish.

Ethnein

Cured Mackerel with Tapenade, Harissa Hollandaise, Tunisian Beignet, Cured Eggs

Fraccaroli Lugana Pansere

A refreshing and great quality white wine we had to squeeze into the tasting (even though it is European). Made from Trebbiano di Lugana this is a clean citrus lead white wine with lemon, peach and white blossom.

Thalatha

Aubergine Bourekas. Puff Pastry, Feta, Tahini, Settis, Dill Pickles, Coriander Aioli, Hens Egg Yolk Foam

ArmAs Karmrahyut (v)

An Armenian wine made from the Karmrahyut grape. This medium bodied single varietal wine is rich in juicy red fruit flavours and has a touch of violets and rosemary on the finish.

Arba-a

Crispy Chicken Thigh, Red Chard, Tabbouleh, Dates, Figs, Hazelnut, Honey

Walt Riesling

Not strictly speaking a middle eastern wine but lovely and fruity with stone fruit and a touch of spice to pair well with this full flavoured dish. Aromatic and zesty with peach, green apple, honeysuckle and a crisp finish.

Khamssa

Octopus Hamusta with Baba Ganoush, Chickpea, Confit Tomato, Sour Fennel Broth

Musar Jeune White

A blended white wine made from Viognier, Vermentino and Chardonnay. An assemblage of the three grapes to produce a well balanced fuller bodied but aromatic wine. A vibrant nose, with green apple, apricot and a touch of tropical fruit on the palate.

Alhalwaa

Cumin Roasted Peaches, Handmade Citrus Labneh, Pomegranate Sorbet

Alambre Fonseca Moscatel de Setubal – 50ml

This rich and luscious sweet wine is made from the moscatel grape. It is fortified and aged to develop and mature, providing a richness in flavour and roundness on the palate. Flavours of dried fruit, honey and a touch of toasted walnut are just some of the flavours to be found in this complex wine.

Petit Fours and Turkish Coffee to Finish

Please ask your server for allergen information