

# The Green Room & TEXTURE

## The Chefs' Stage Wine Pairing

A selection of matched tasting pours | £60

### Quartet of Beef

*Château Carcanieux Médoc 2015, Bordeaux, France*  
Blackcurrant • Cedar • Soft Spice

### Seared Scallop with Tastes and Textures of Cauliflower

*Domaine de la Motte Chablis 2023, Chablis, France*  
Citrus • Green Apple • Mineral Finish

### Chicken and Lobster Sausage

*Longbarn Chardonnay 2022, California, USA*  
Stone Fruit • Vanilla • Balanced Oak

### Carrot Sorbet

### Cannon of Lamb, Moroccan Lamb, Asparagus, Potato Terrine

*Montesor Amaronne della Valpolicella 2021, Verona, Italy*  
Dark Cherry • Dried Fruit • Sweet Spice

### Vanilla Parfait, Fennel & Lemon Meringues, Raspberries, Honeycomb

*Château Minuty 'M' de Minuty Provence Rosé 2023, Côtes de Provence, France*  
Wild Strawberry • Peach • Fresh Citrus

