



MEET THE MAKER

Wine Tasting

with Tyrrel Myburgh

Joostenberg Estate, Paarl, South Africa

4TH JUNE | 7PM | £70PP

*Fairhead Joostenberg
Estate 2023*

Vadouvan-spiced vegetable velouté
Sun-dried tomato sourdough, whipped relish butter

Sweet potato & goat's cheese terrine
Tomato chilli jam

*Die Asters Chenin Blanc
Joostenberg Estate 2025*

*Klippe Kuu Syrah Joostenberg
Estate 2022*

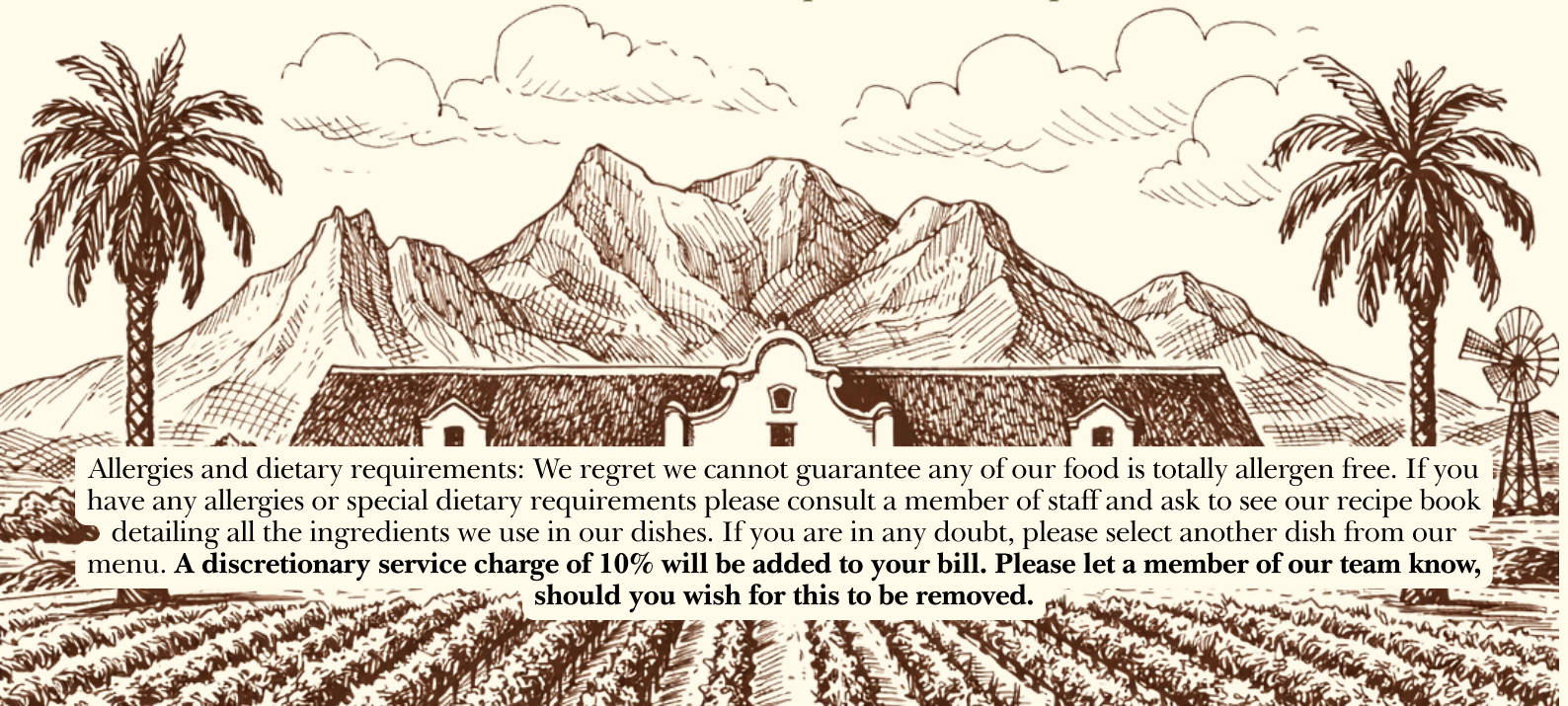
Smoked barbecue brisket bon bons
Celeriac remoulade, apple salad

Duo of beef – ox cheek & fillet
Wild mushroom cream sauce, confit peppers

*Philip Albert Cabernet Sauvignon
Joostenberg Estate 2020*

*Chenin Blanc Noble Late Harvest
Joostenberg Estate 2023*

Apple cheesecake
Poached red wine pear, candied pecans



Allergies and dietary requirements: We regret we cannot guarantee any of our food is totally allergen free. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu. **A discretionary service charge of 10% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.**