



Bodega Norton Wine Dinner

Wednesday 6th November 2024 at 7pm

Hosted by Andrew Meltzer

Green plantain crisps, taquero guacamole

Nikkei palm heart tostada, guacamole, chipotle mayonnaise

Pulled jack fruit, guajillo chilli sauce, pineapple & habanero jam, blue corn taco

Bodega Norton, Finca La Colonia | Grüner Veltliner, 2023



Salmon tiradito, ponzu leche de tigre & citrus mayo, crispy boniato

Grilled Tiger Prawns, plantain tostones, Colombian pacific coast salsa, suero costeño

Bodega Norton, Altura | Sauvignon Blanc / Sémillon / Grüner Veltliner, 2022



Lamb skewer, ají panca and tomato purée, Andean potatoes & mint sauce

Grilled Peruvian asparagus, chipotle romesco, almonds & shaved parmesan

Green herb steamed rice with crispy fried onion

Bodega Norton, Privada Family Blend | Malbec / Cab Sauv / Merlot, 2020



Grilled Argentine Ribeye Steak, Chimmichurri Skin-on Fries

***Bodega Norton, Lunluta Single Vineyard | Malbec, 2015-2018-2020
(Vertical three-vintage comparison)***



Spiced pumpkin flan brûlé, star fruit & physalis coulis

£125 per person

*Our menus are 100% gluten-free; please inform us of any allergies when booking.
20% VAT is included in the price. Please note we are a cashless venue, and a 12.5% discretionary service charge will be added to the bill.*