



Bodega Norton Wine Dinner

Thursday 27th February 2025 at 7pm

Hosted by Michael Müller, Area Manager for Europe, Bodega Norton

Green plantain crisps, guacamole taquero

Nikkei palm heart tostada, guacamole, chipotle mayonnaise

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

Bodega Norton, Finca La Colonia | Grüner Veltliner, 2023



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

Pan roasted filet of sea bream, pumpkin, miso & aji amarillo purée, salsa verde

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



Grilled chicken thighs, achiote and red chilli mojo, torched sweetcorn

Beetroot, habanero chilli cream cheese, smoked almonds, rocket

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



Grilled Argentine Ribeye Steak, Chimichurri Skin-on Fries

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



Warm banana & choc bread pudding, home-made smoked cinnamon ice cream

£132 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.*