

**TEMPLE
STREET
WINE
BAR**

Miguel's Wine & Food Pairing

Thursday 6th August 2020

Menu

Chapel Down Sparkling Bacchus 2018, England

Start

Wild mushroom risotto, shaved Parmesan

*Thierry Delaunay 'Ceptembre' Sauvignon Blanc 2019,
Loire Valley*

Main

Slow cooked brisket, baked red cabbage, parmentier
potatoes

Or

Baked aubergine, herb gnocchi, rich tomato sauce

Château Saint-Roch 2017, Limoux, South of France

Dessert

Almond & raspberry tart, crème fraiche

Château La Rame 2016 Ste-Croix-du-Mont, Dessert Wine

£25

A discretionary service charge of 10% will be added

Please advise of any allergies/intolerances