

*The*  
MODERN PANTRY

CLERKENWELL

W AIRAU R IVER W INE D IINNER  
T HURSDAY 9<sup>T H</sup> F EBRUARY  
£ 80.00 P E R P E R S O N

Orange & tamarind cured duck breast, olive & moromi miso  
bruschetta

W AIRAU R IVER S AUVIGNON B LANC 2010

Sea urchin, crab & coriander gyoza, lemongrass, lime, chilli & squid  
ink dressing

W AIRAU R IVER R IESLING 2009

Tea smoked salmon nori roll, yuzu hollandaise, amchur & black onion  
seed toasted buckwheat

W AIRAU R IVER S AUVIGNON B LANC R E S E R V E B L A C K L A B E L (O A K E D  
S T Y L E) 2010

Slow roast Longhorn rib of beef, chestnut & girolle tart, smoked  
anchovy & Iranian lemon dressing

W AIRAU R IVER P I N O T N O I R 2009

W AIRAU R IVER P I N O T N O I R R E S E R V E B L A C K L A B E L 2009

Abbaye de Belloc cheese, pomegranate molasses roast grape  
castagnaccio

C A R A V A N C O F F E E O R N E W B Y T E A

Wairau River is one of the largest independent wine estates in Marlborough, and the range of elegant wines is characteristically expressive of its Marlborough roots.

Hand tended in small batches from vine to bottle, low crops and ultra ripe fruit are utilised to produce premium wine that has become renowned for exhibiting intense fruit characteristics and classical elegance.

I F Y O U H A V E A N A L L E R G Y ,  
P L E A S E I N F O R M A S T A F F M E M B E R