

WINE & FOOD PAIRING NIGHT

Thursday 17th September · 6:30 – 9:00pm

WHITE & ROSÉ

poured through the opening courses

Coto Mayor Blanco · Rioja, Spain

Y Knot Verdejo · Spain

Albanta Albariño · Spain

Pavina Noir Rosé · Spain

Yotes Court Sparkling · Kent, England

Prawn Lollipops

crisp-fried, sweet chilli glaze

Octopus Skewer

chargrilled, crushed potatoes

Seared Scallop

minted garden peas

RED

poured with the mains

Liso Viente Tempranillo · Spain

Toro Fuerte Malbec · Argentina

Señorío Crianza · Spain

Zinio Reserva · Rioja, Spain

Rack of Lamb

truffle mashed potato

Duck Breast

pineapple fried rice

DESSERT

Zuleta Pedro Ximénez · Jerez, Spain

from a bodega founded in 1744

Sweet Potato & Squash

cinnamon sugar pretzel

£50 PER PERSON

six courses · ten wines

CHUPITOS · 28 Upper Wickham Lane, Welling · DA16 3HF