

FENCHURCH

RESTAURANT

RAMÓN BILBAO AND MAR DE FRADES WINFMAKERS' DINNER

Tuesday 23rd October 2018

Canapés on Fenchurch Terrace

Wine pairing specially chosen by the sommelier

Thinly sliced octopus, delica pumpkin, taramasalata and miyagawa dressing Mar de Frades Albariño, 2017

Loin of monkfish, buckwheat spätzle, Jerusalem artichoke and speck ham Finca Valinas Albariño. 2017

Iberico pork, coco beans, roasted English russet apple and tarragon Ramón Bilbao Reserva, 2011

Yorkshire grouse, salt-baked celeriac, smoked bacon and blackberries Ramón Bilbao Mirto, 2012

Innes Brick, Old Ford,
wild damson and young beetroot tart
Ramón Bilbao Gran Reserva, 2011



