

FISHWORKS

FISHMONGER & RESTAURANT

CORNISH WINE AND SEAFOOD DINNER

Wednesday 23rd June 2021 | 18:30 | FishWorks Swallow Street

Cornish smoked mackerel mousse

Served on sourdough

Knightor Rosé Vermouth, soda water, orange

Devon crab salad

Devon crab, fennel and cucumber salad with lime mayonnaise

Knightor Classic Cuvee Brut NV

Cornish sea bass fillet and grilled asparagus

served with a mustard, tarragon and asparagus sauce

Knightor Carpe Diem White 2018

Black ink Padstow lobster risotto

Knightor Carpe Diem Red 2017

Lavender panna cotta

Knightor Mena Hweg 2013

The Knightor Winery

Set in a tranquil location above St Austell Bay, Knightor Winery is positioned within 4 acres of beautiful Cornish pasture, orchard and hedgerows. Using grapes grown in their own vineyards in Portscatho and Seaton on the South Cornish coast, as well as other English vineyards, they create limited production still, sparkling wines and English Vermouth.

The cool climate and low yields allow them to produce lighter, fruitier, lower abv wines with good acidity that are refreshing as an aperitif and shockingly good with food.

To celebrate English Week, we have paired their amazing selection with our seafood to make the perfect sommelier wine dinner.