



# Wine Evening with Eva Pemper Winery

Malborough, New Zealand | 5 courses & wine £75.00

## Whipped goats cheese tartlet

Granny smith apple & candied hazelnuts

### *Eva Pemper White Label Sauvignon Blanc 2024*

*Pristine Marlborough Sauvignon Blanc: kaffir lime, white peach, Granny Smith apple, bright acidity and excellent fruit purity. Clean and vivid*

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## Baked Scallop

Shrimp & herb butter, lemon & parmesan breadcrumbs

### *Eva Pemper 2024 Pinot Noir Rosé*

*Strawberries and cream on the nose with fresh red apple and cherry, light floral lift, silky texture and lively acidity balanced with gentle fruit sweetness.*

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## Wild Seabass

Isle of Wight tomatoes, tomato consommé, samphire & basil

### *Eva Pemper 2022 Sauvignon Blanc*

*A step up in complexity from the White Label: lifted white peach, Granny Smith and kaffir lime with fine texture and a long, flavoursome finish. The bright acidity cuts through any richness without overpowering delicate flavours.*

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## Pork cooked over the coals

Crispy pomme-Anna, wood fired peppers, romesco & cider vinegar

### *Eva Pemper 2022 Chardonnay*

*Barrel-fermented (old French oak, 10 months on lees), with peach, grapefruit, light vanilla spice and a cashew nut quality from lees contact. Smooth textured with fine wood tannins and good acidity*

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## Dark chocolate mousse

Dark cherries & brandy

### *Eva Pemper Single Vineyard Marlborough Pinot Noir 2022*

*Sweet red berries, ripe tomato, vanilla-chocolate characters, orange-fresh finish and a fine, dry tannic structure. Light to medium bodied, lively and layered*