



**THE STOREHOUSE.**

RESTAURANT WITH ROOMS

# SUPPER CLUB

**FRIDAY 27<sup>TH</sup> & SATURDAY 28<sup>TH</sup> FEBRUARY**  
**7PM FOR 7.30PM**

**AN INTIMATE ONE OF A KIND DINING EXPERIENCE AWAITS....**

**Canape selection;**

**Puff pastry, norseman cheese, blackened onion**

**Pan con tomate, crab, basil**

**Hash brown, beef tartar, egg yolk gel, pickled mustard seeds**

*Serveaux Fils, Pur Meunier, Champagne, France, NV*

*A rare Champagne made solely from the Pinot Meunier grape: fruity and aromatic*

**Cornbread & whipped buffalo butter**

**Padron pepper, spiced peanut, crispy onion crumb, ginger & black pepper aioli**

*Heaphy, Pinot Gris, Nelson, New Zealand, 2023*

*A touch of sweetness in this apricot-scented wine balances the spiciness of the food*

**Squid, rosemary sauce, preserved lemon, parsley**

*Fantini, Calalenta Rose, Abruzzo, Italy, 2024*

*Winner of the 'Best Italian Rose' trophy*

**Lamb rump, haggis bubble & squeek, artichoke & miso puree, cavolo nero**

*Nugan Estate, 'Alfredo' Dried Grape Shiraz, NSW, Australia, 2019*

*Partially drying the grapes results in a wine of great concentration and power*

**Cheese course**

*Sandeman, White Port, Douro Valley, Portugal, NV*

*Less common than the ruby-red variety, this white port, served cool, is a revelation*

**Meringue, plum, hazelnut cream, caramel**

*Domaine Papagiannakos, Melias, Attiki, Greece, 2024*

*A unique Greek wine, condensed and sweetened by careful boiling of the grape juice*

**Orkney Roastery coffee or choice of Teapigs tea & homemade sweetie**

***Dietary requirements can be catered for on request & non alcoholic options available***