

RIDGE VINEYARDS

WINEMAKERS' DINNER TASTING MENU

Canapé

Slow-Roasted Crispy Pork Belly

Mango, Papaya & Citrus Asian Salad

Grenache Blanc (125ml)

Golden straw in color with aromas of pear, honeysuckle, pineapple, candied lime, tangerine, and wet stone.
A bright and lively entry with a medium body layered with minerality and fresh natural acidity.



Roasted Cod

Lobster Oil, Chilli, Lime, Coriander, Potato, Onion, Pak Choi

Estate Chardonnay (125ml)

Aromas of pineapple, lemon meringue, pear, brioche, apricot, dried flowers, ginger, flint, and sweet oak.
Medium-bodied with a soft entry layered with fruit, acid, oak, and a round, full mouthfeel. The finish is long and clean.



Cotswolds Venison

Parsnip, Mash, Cavolo Nero, Venison Jus, Stew Pot

Lytton Springs, Dry Creek Valley (125ml) | Estate Cabernet, Santa Cruz Mountain (125ml)



Mango Sorbet

Yuzu Curd, Kaffir Lime, Fragrant Herbs



Cheese Board

Baron Bigod, Killeen Goat's Gouda, Mature Cheddar,

Fig Chutney & Crackers

Monte Bello
(125ml)

Opaque ruby color with ripe cassis, plum and red currant fruit, toasty oak, vanilla, fennel, juniper berry and bay laurel.
Well-integrated velvety tannins, full mid-palate, firm acid, and a long, sumptuous finish.

Please note, that our dishes may contain allergens, therefore should you require any help regarding dietary needs, please do ask the restaurant manager. A discretionary 12.5 % service charge will be added to your bill.