



## Wine with Food

When it comes to matching wine with food everyone has their own preferences but here are a few of our favourite wine/food pairings.

**Shellfish/Crab** – full flavoured whites such as our **Chardonnay** (bin 27), **Viognier** (bin 23) or our fantastic new **Albarino** (bin 30) all work well with the richness of the shellfish and crab.

**Beef** – the more robust reds like **Malbec** (bin 40 and 47), **Cotes du Rhone** (bin 48) and our **Rocky Road Shiraz** (bin 51) all complement our homemade burgers, steak or even our traditional Sunday roast. Or try our 'Landlord's choice' **Touriga Nacional** which is made from the same grapes that our used to make port.

**Fish & Chips** – the recommendation for fried foods is the higher acidity levels found in sparkling wines and Champagne – with a hint of local bias we recommend all of our two, locally sourced from Devon, sparklers **Lyme Bay Brut** and **Sharpham Brut** (bins 4 or 5). Equally a crisp **Sauvignon Blanc** (bins 14, 18, 26 and 28) will complement this pub classic dish.

**Duck** – the classic recommendation is **Pinot Noir** (bins 39 & 52) but we also think our Italian **Appassimento** (bin 45) works well.

**Fish/seafood** – ok, we have a new wine on our list for 2019 in our 'Landlord's choice' selection **Tempranillo Blanco** (bin 17) a white wine from Rioja, Spain. This is a stunning and affordable wine that pairs well with all types of fish and seafood.

**Vegetarian/vegan** – the choice is yours and we have clearly marked the wines on our list that our guaranteed as suitable for vegetarians and vegans. Contra to popular belief wine is not just made using grapes – various animal and fish products are often used in the clarification process.

**Chicken Caesar salad** – with this dish it is about the flavour of the dressing and with anchovies being notoriously difficult to match with wine we think that sticking to a white or rose is a good choice. **Pinot Grigio** (bin 15 or our rose version bin 32), **Chablis** (bin 21 and bin 29) or our delicious Italian **Gavi** (bin 25) are all good options.

**Lamb** – if the lamb is served pink try one of our lighter reds such as **Pinot Noir** (bin 39 and bin 52) or for something unusual a dry rose such as **Sancerre Rose** (bin 35) or our **pink Champagne** (bin 7). For the slower cooked cuts of lamb such as shank we like a **Cabernet Sauvignon** (bin 44), **Carmenere** (bin 50) or our **Rioja Reserva** (bin 54)