

Moules-Frites Festival

In conjunction with National Seafood week we want to celebrate one of our most popular seafood dishes Moules-Frites. We have three different, seasonal Moules-Frites dishes, sustainably sourced from British coastal waters, each paired with the perfect wine to compliment the dish.

1 MOULES MARINIÈRES ^{GF}.....14.95

Mussels in a white wine, onion, parsley, thyme and fresh cream sauce with pommes frites

Perfectly paired with:

TOURAINE SAUVIGNON BLANC

175ML 7.25 — BOTTLE 27.95

PICPOUL DE PINET RÉSERVE

175ML 7.50 — BOTTLE 28.95

HERE'S WHY

Rich, creamy and almost sweet our Moules Marinères deserve a lip smacking twang of crunchy Sauvignon Blanc – Touraine Sauvignon. They are also delicious with Picpoul grown just a stones throw from the mussel beds of the Languedoc.

2 MOULES PROVENÇALE.....14.95

Mussels in a tomato, basil and chilli sauce served with pommes frites

Perfectly paired with:

CÔTES DE PROVENCE

175ML 7.50 — BOTTLE 28.95

HERE'S WHY

Heat and acidity needs an elegant and fruity partner. Our Côtes de Provence is the perfect match. Thirst quenching and wonderfully weighted.

3 MOULES THAÏLANDAISE ^{GF}.....14.95

Mussels in a fragrant Thai infused yellow curry sauce with lemon, ginger, coriander and chilli served with pommes frites

Perfectly paired with:

PETIT CHENIN BLANC, KEN FORRESTER

175ML 6.75 — BOTTLE 25.95

ALBARIÑO DO, MAR DE FRADES

175ML 7.50 — BOTTLE 29.95

HERE'S WHY

A touch of spice with lemon and ginger – this dish is ideally suited to opulent whites and none better than Ken's lovely honeyed Chenin or the slightly mineral and glossy Mar de Frades Albariño from sun drenched Galicia.