

Sloe & Wild

Fri 20th March | 7-10.30pm | £75 per head

book via email: iain@brilliantgin.co.uk

Trotton Estates Vineyard, Gatehouse Farm, Rogate GU31 5DB



TROTTON ESTATE VINEYARDS

Spring Supper Club

Join Sloe & Wild at Trotton Estates Vineyards for a Spring Equinox dinner plus wine tasting with each course.

4 COURSE MENU WITH WINES

On arrival: canapé & *Trotton Vineyards Estate Sparkling Brute NV*

Dark lithuanian caraway bread, white sourdough & Barley miso whipped butter
a shot of home made Kvass (Baltic fermentation)

Sloe and Wild 63 degree slow cooked free range devilled egg,
smoked cods roe, nettles & Charlock

Trotton Vineyards Estate Brilliant Bacchus 2017

Hampshire lamb moussaka, salad of feta, chicory, sea beet,
wild garlic, purple broccoli & barberry

Quinta da Bacalhoa, Tinta da Anfora 2016

Pagham English acorn custard, filo crisp, Sussex wild herb vermouth
& gin preserved pear

Quinta do Portal Fine White Port NV