



Portuguese Wine Dinner

with **RAMOS PINTO**

Join us for an exclusive Portuguese wine dinner celebrating the wines of Ramos Pinto, hosted by Export Manager Nuno Sampaio Maia.

Founded in 1880, Ramos Pinto has played a defining role in the evolution of Port and Douro wines, combining a pioneering spirit with a deep commitment to quality and the distinctive character of its own estates.

The evening begins with a glass of Louis Roederer Champagne on arrival, followed by four courses, each thoughtfully paired with a different Ramos Pinto wine.

Nuno will guide you through the wines and pairings, sharing the heritage, craftsmanship and unique character of this celebrated Douro house for an evening of exceptional wines, thoughtful pairings and Portuguese discovery.

Smoked Duck Breast, Scorched Orange, Red Watercress, Manchego Cheese *GF*

Ramos Pinto Adriano White Reserva

Seared Scallop, Smoked Celeriac Puree, Balsamic Caviar, Apple Gel, Micro Nasturtium *GF*

Ramos Pinto Duas Quinta Branco 2024

Roast Loin of Venison, Hen of The Woods Mushroom, Potato Pavé, Crispy Cavolo Nero, Pickled Blackberry Jus *GF*

Ramos Pinto Duas Quinta Tinto 2023

Dark Chocolate Mousse, Hazelnut Praline, Compressed Strawberry, Popping Candy *GFO, V*

Ramos Pinto Quinta Do Bom-Retiro 20 YO Tawny

Thursday 19th November | 7pm | [Book Now](#)

£85 per person

Payable in full at the time of booking. Non-refundable, non-transferrable.
Please advise the team of any special dietary requirements at the time of booking

Please be advised that a discretionary service charge of 12.5% will be added to your bill.

