



THE
BRINY

AN EVENING IN

ARGENTINA

Hosted by **Julieta Piccolella** from Kaiken Wines

Wednesday 15th April

£80 per person

6.30pm arrival

For a 7pm start

Join us for a guided tasting of Kaiken Wines' timeless Argentinian classics – each paired with four carefully crafted courses

SPACES ARE LIMITED... BOOK NOW!

**BOOKING
INSTRUCTIONS**

Reserve your table via our booking page online. We kindly request full payment at the time of booking. If you have any dietary requirements, please speak to a member of our team directly by calling **02392826676**.



THE
BRINY



AN EVENING IN
ARGENTINA

Vegan Menu

Wednesday 15th April

£80 per person

BREAD

CHARRED FLATBREAD

Smoked Oil | Jalapeño

NIBBLES

NEW FOREST CRISPY OYSTER MUSHROOM

Charred Chilli | Charcoal Taco | Apple | Corn

Kaiken Método Tradicional Brut, NV (Uco Valley)

SMALL PLATE

ISLE OF WIGHT TOMATO SALSA

Mint | Chilli | Lime

Kaiken Terroir Series, Cafayate Torrontés, 2024 (Cafayate Valley)

LARGE PLATE

BLACK BEAN CAKE

Wild Garlic Chimichurri | Baked Sweet Potato | Charred Onions

'Disobedience' by Francis Mallmann Red Blend, 2021 (Luján de Cuyo & Uco Valley)

PUDDING

PINEAPPLE CAKE

Lime | Yoghurt | Sorbet

Kaiken Ultra, Mendoza Cabernet Sauvignon, 2022 (Luján de Cuyo)

PETITS FOURS

Apple Pâte De Fruit | Cocoa Truffle | Coconut Financier

