



EVENING TASTING EVENTS

1st Thursday of every month, anytime between 5:30pm - 10pm.
Bookings not required.

We are hosting a series of tasting events at The Larder showcasing some fantastic wine perfectly paired with delicious food. We will be on hand to talk you through the wines if you wish, and to give a little background on each wine flight and their incredible producers.

ALL WINE FLIGHTS : £10

4th May: "Real Wine Has Curves"

In celebration of Real Wine Month, we will be showing off 3 of our favourite "real" wines. They have all undergone skin-contact to bring additional flavours into the glass as well as more texture – or "curves" if you will. These wines are made from carefully selected grapes from vines that are grown with full respect for nature and without the use of chemicals. Accompany your flight with a Moroccan-spiced chicken stew served with a wedge of Hedoné sourdough.

1st June: "English Rose"

In conjunction with English Wine Week we will be championing English and Welsh rosé at this tasting. A range of styles are made on our fine shores and we're opening some of the best. We've chosen 3 from our favourite small estates to highlight the exceptional work of British winemakers and why English wine deserves its continued critical acclaim. If an evening of light, refreshing rosé doesn't mentally transport you to Provence then the food pairing of pan-bagnat – Niçoise salad in a crusty sandwich – definitely will!

6th July: "Under the Tuscan sun"

Take a break from the grind of the city and indulge in "la dolce vita" with a selection of vino from the historic winemaking area of Tuscany. We will lead you through the discovery of lesser-known wines from Chianti and Montalcino as we pop corks from 3 of the top biodynamic estates in the region. Our food offering for this event is a Tuscan classic: Panzanella – arguably the world's greatest salad, as its base is bread!