



## 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

### 3rd August: "Spritz Up Your Summer"

Take a break from the scorching / soggy (delete as appropriate) British summer with a selection of our new range of spritz-style aperitifs. Allow 3 refreshing, low alcohol coolers to chill you out and enjoy alongside a delicious house-made veggie flatbread.

### 7th September: "Picture Perfect Provence"

Who needs the Riviera when we have a sunny terrace and our resident Frenchman on-hand to guide you through a selection of 3 wines from his homeland of Provence – and it won't just be rosé! Each wine is made with full respect to nature to best reflect the unique character of the region. We recommend our one-off food pairing option of crostini with a selection of tapenades.

### 5th October: "The Larder Meets Oktoberfest"

We're celebrating Britain's favourite tippie this month – the humble beer - and delivering a Larder twist on this classic German tradition. Enjoy 3 local craft beers from some of our favourite breweries alongside British versions of beloved German snacks. (Lederhosen optional but encouraged)

### 2nd November: "Que Syrah, Syrah"

November means it's time for the "en primeur" release of wines from the Rhône Valley in France, so what better excuse to crack open a few of our favourite Syrah and Grenache blends. We'll be showing a flight of 3 delicious reds which you can enjoy paired with our one-off special - tender middle-eastern spiced lamb - to compliment the unique character of this glorious wine region.

### 7th December: "Alpine Dream"

As the nights come ever quicker and colder why not hole up in our Fitzrovia cabin for an evening of Alpine wine and melted cheese! We will have a flight of 3 wines from the Jura and Savoie regions of eastern France – this area offers a unique range of grapes and styles that we can't wait to show you from our favourite biodynamic producers. No wine flight from the Alps would be complete without some cheese to accompany it, so we've arranged a special of tartiflette (gratinated potatoes, Reblochon cheese, lardons & onions) for the evening.