

# ADD SOME SPARKLE!

## SEAFOOD & WINE PAIRING EVENING

WITH TIM MCLAUGHLIN-GREEN OF SOMMELIER'S CHOICE

**Wednesday 10th September at 7pm**

### PROSECCO RUSTICO DOCG

Selection of artisan breads with salsa verde,  
aioli & our homemade taramasalata

### PRIMO FRANCO DOCG 2013

Prosecco cured Scottish salmon with fennel & fresh blood orange

### VIGNETO DELLA RIVA DE SAN FLORIANO DOCG 2013

South Coast scallops in the half shell grilled with white wine,  
garlic butter & chervil breadcrumbs

### GRAVE DI STECCA 2010

Brixham turbot steak with brown shrimp,  
lemon thyme butter & samphire with anchovy potatoes  
& honey roasted baby carrots

### IL SOLE 2008 CORTEFORTE

Apple tart

A selection of British blue cheeses with sweet cinnamon crackers,  
chutney & cherry & sultana bread

**£60 PER PERSON**  
**SIX COURSE MEAL**  
**WITH WINE PAIRING**

t. 0207 734 5813 | e. [contactus@fishworks.co.uk](mailto:contactus@fishworks.co.uk)



[www.fishworks.co.uk](http://www.fishworks.co.uk)  
[www.sommelierschoice.co.uk](http://www.sommelierschoice.co.uk)  
Additional glasses of wine can be purchased.  
Service not included.

