

"The Foundry" is home to patrons of Gourmet Steak & Grills in Abu Dhabi having carved a successful niche for itself since it opened its doors in April, 2014.

The Restaurant takes pride in being awarded the "Best Steak House & Grill" in Abu Dhabi by renowned institutions like TimeOut Abu Dhabi, What's On and Fact Dining.

From the unique island seating surrounded by flowing water, to being perched at the exclusive Chef's Table raised from the ground in the center of the Restaurant or the oak and dark wood feel of the artisan cheese and wine room, or the consummate skill and passion of our kitchen and service team, The Foundry resonates all the ingredients to accord a gastronomic dining experience.

The food philosophy revolves on sustainability, engagement with local farms and international purveyors, and the purpose of every ingredient used to bring out the best flavors.



STARTERS & SALADS

Half a dozen Kelly oysters (A)

Red wine shallot vinegar, Kir Royale sorbet

Sizzling sashimi

Salmon, octopus, Ahi tuna, scallops, yuzu, ginger, hot extra virgin olive oil with sesame

Hand cut Angus beef tartar

Anchovy, capers, egg yolk, Dijon mustard ice cream, herb biscotti

Wagyu beef carpaccio

Tempura veal sweet breads, parsnip air, Dutch asparagus, endive, marinated arugula, white truffle oil

Pan seared foie gras (A)

Hazelnut biscotti, red grape chutney, peach ice cream, Port wine foam

Seared diver scallops

Cauliflower texture, charred broccolini, turkey chorizo, smoked paprika oil

115

90

95

90

102

102

52 Degree Lyochfyne salmon mi-cuit

Pressed organic cucumber, smoked horse radish crème, parsley gelée, citrus oil

Braised veal belly (A)

Roasted pear, gorgonzola, savory granola, Prosecco espuma, pot jus

Heart of palm and heirloom tomato (V)

Grilled eggplant, burrata, charred edamame, enoki mushroom, basil dressing

The grand Caesar

*Focaccia croutons, anchovy, Grana Padano
With grilled cajun chicken
With jumbo shrimps*

SOUP

Lobster bisque

Dungeness crab claw, Bottarga mascarpone

Forest mushroom crème

Porcini and shitake flan, white truffle oil foam

90

95

78

72

78

78



PREMIUM BEEF

At The Foundry we source our meats from the finest farms, private butchers, and Dairy and Livestock Associations across Europe, Australia, Japan, USA and South Africa who are obsessed like us in delivering supreme and exceptional quality. We offer a wide range of grain fed, natural grass fed, dry aged, pure bred wagyu hand cut by our butcher.

All steaks come with a choice of one side, one sauce and the salt as recommended by our "Salt Guru."

Gruppo Vercelli, Italy

Milk fed veal tenderloin

200 gm 185

Heritage & Ryding, Canada

Heritage Angus bone in striploin, grass fed

300 gm 230

Ryding tenderloin, corn fed

200 gm 175

John Stone, Ireland

Striploin, grass fed 21 day dry aged

300 gm 270

T-bone entrecôte, grass fed 21 day dry aged

400 gm 285

Certified Angus & USDA Prime, USA

USDA Prime tenderloin steak, grain fed

200 gm 200

Certified Angus cowboy steak, grain fed

500 gm 305

Certified Angus rib eye, grain fed

250 gm 175

Masterkobe, Australia

Pure bred 9+ wagyu striploin

300 gm 515

Pure bred 9+ wagyu striploin (tasting portion)

150 gm 265

Tajima, Australia

Cross bred wagyu, cube roll MB4+, 400 days grain fed

250 gm 308

Karan, South Africa

Tenderloin, 120 day grain fed

200 gm 165

Cube roll, 7 rib, 120 day grain fed

300 gm 175

Sides

Truffle potato mash

Steak fries

Pan roasted vegetables

Organic salad

Gratin potatoes

Salt

Himalayan Pink

Murray River Flake

Palm Island Smoked

Malden Sea

Sauces

Signature steak

Béarnaise (A)

Madagascar pepper

Café de Paris butter

Blue cheese

Enhancements for your steak

Grilled Omani lobster tail 78

Seared foie gras 48

Seared scallops 55

Alaskan crab cake 55

Filled portobello mushroom 36

Blue cheese croquette 30

Filled vidalia onions 30

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MAIN COURSE

Pan seared Barramundi (A) <i>Roasted Ratte potato, semi dried tomato, carrot-ginger texture, trout roe, beurre blanc</i>	210
Oven roasted Welsh lamb saddle (A) <i>Sweet potato purée, glazed parsnips, oat and raisin short cake, edamame, red wine jus</i>	225
Duck leg purée confit (A) <i>Duo of potato, beetroot and red cabbage jam, Grand Mariner jus</i>	200
Pan roasted breast of guinea fowl <i>Puy lentil, celeriac texture, thyme jus</i>	185
Langoustine tagliatelle <i>Bisque sauce, lemon crumb, bottarga</i>	225
Gouda and baby spinach phyllo pastry <i>Smoked tomato sauce, olive oil seared enoki mushroom, organic nasturtium</i>	140

CHEESE VAULT

Collector's cheese board with accompaniments and condiments	102
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DESSERTS

Raspberry decadence <i>Pastry Chef's signature</i>	78
Warm chocolate fondant <i>Vanilla bean ice cream, forest berries</i>	78
Crème brûlée (A) <i>Infused with mandarin nectar and Cointreau</i>	72
Le meilleurs de Picasso <i>Fait a' la table by our award-winning pastry chef</i>	108
Tarte Tatin <i>Salted butter caramel ice cream</i>	78

SOFT DRINKS

16

Coca-Cola, Sprite, Fanta,
diet cola, ginger ale, bitter lemon,
soda water, tonic water

MINERAL WATER

S/L

Still
Al Ain
San Benedetto

10/18
18/24

Sparkling
San Benedetto

18/24

Chilled juices

Apple, orange, mango, pineapple or tomato

22

Fresh juices

Orange, lemon, carrot, pineapple,
or watermelon

29

Energy drinks

Red Bull or Red Bull Sugar Free

34

MOCKTAILS & SHAKES

Melon Cooler

Fresh watermelon, lemon juice, melon syrup

34

Virgin Colada

Fresh pineapple, coconut cream

34

Southern Sun Punch

Fresh orange, banana, guava, pineapple,
grenadine

34

Lemonance

Fresh lemon, blueberry jam, blueberry syrup,
lemon juice, apple juice

34

Fruity Buster

A blend of fresh banana, peach, strawberries
with orange juice

34

ICED TEAS

29

Traditional flavoured with fresh lemon,
lychee or peach

HOT BEVERAGES

Mighty Leaf signature tea selection

27

Organic English Breakfast

A robust blend of premium organic black tea leaves
from India, punctuated with a hearty finish

Organic Earl Grey

High-grown Ceylon and China black teas combined
with the smoky citrus notes of bergamot fruit

Green Tea Passion

Fragrant blend of delicate green teas from Japan, China
and Taiwan accented by tropical fruits

Chamomile

The finest Egyptian chamomile with mild sweet infusion
and subtle honey overtones

Traditional Moroccan

27

COFFEE SELECTION

American	24
Espresso	23
Double espresso	28
Cappuccino	24
Macchiato caldo	24
Latte macchiato	23
Café latte	24
Caramel latte	27
Turkish	27
Hot chocolate	24

CLASSIC COCKTAILS

Caipiroska	42	Margarita	42
Vodka, fresh lime wedge, brown sugar		Frozen or straight up with tequila, triple sec, lime	
Caipirinha	42	Mojito	42
Cachaça, fresh lime, brown sugar		Rum, fresh mint, soda, lime juice, sugar syrup	
Campari Sbagliato	42	Negroni	42
Campari, Martini Rosso, white wine		Campari, Martini Rosso, gin	
Campari Cocktail	42	Piña Colada	42
Campari, pineapple juice, orange juice, sweet and sour mix		Light rum, pineapple juice, coconut cream	
Cosmopolitan	42	Singapore Sling	42
Vodka, Cointreau, cranberry, lime juice		Gin, cherry brandy, soda, lemon juice, grenadine syrup	
Dry Martini / Vodka Tini	42	Tequila Sunrise	42
Lemongrass, lyches, apple or peach		Tequila, Cointreau, orange juice, grenadine syrup	
Long Island Ice Tea	50	Manhattan	42
Rum, vodka, gin, Cointreau, tequila, lemon, Coca-Cola		Jim Beam, Martini Rosso	
Mai Tai	48	Black Russian	42
Light and dark rum, apricot brandy, pineapple juice, orange juice		Kahlua and vodka topped with ice	
Manhattan	42		
Canadian Club, Martini Sweet, Angostura Bitters			

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ALCOHOLIC BEVERAGES

Single Malt Whisky

Talisker Storm	40
Glenmorangie Original	45
The Macallan 12 Y.O Fine Oak	64
Dalmore Cigar Malt	112
Glenmorangie 18 Y.O	140

Standard Whisky

Johnnie Walker Red Label / J&B Rare / Jameson	36
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Deluxe Whisky

Johnnie Walker Black Label	39
Johnnie Walker Gold Reserve	50
Johnnie Walker Blue Label	180
Johnnie Walker Platinum Label	130
Chivas Regal 12 Y.O	39
Chivas 21 Royal Salute	155

Bourbon & Rye

Jim Beam	34
Jack Daniel's	36
Canadian Club	36
Jack Daniel's Single Barrel	40

Gin

Gordon's	34
Plymouth	36
Hendrick's	39
Tanqueray No. Ten	42

Vodka

Smirnoff Red	34
Absolut	36
Belvedere Pure	46
Grey Goose	50
Elit By Stolichnaya	47
Roberto Cavalli	75
Beluga Gold	144

Rum

Matusalem Platino	34
Cachaça 51	36
Captain Morgan Spiced / Dark	36
Ron Zacapa Centenario 23 años	95

Brandy

Three Barrels	34
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Calvados

Fine Calvados, Château du Breuil	36
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Armagnac

Marquis de Puységur VS	36
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Cognac

Remy Martin (Grand Cru) VS	44
Remy Martin V.S.O.P	61
Remy Martin X.O	182



THE FOUNDRY

Tequila

Jose Cuervo Especial Silver / Gold	34
Patrón Resposado	57
Patrón Añejo	67

Aperitifs, Vermouths

Angostura Bitters	40
Pimm's	33
Aperol	33
Campari	33
Martini Bianco	33
Martini Extra Dry	33
Martini Rosso	34
Ricard	34
Pernod	34
Jägermeister	36

Fortified Wines

Harvey's Bristol Cream	34
Tio Pepe Sherry	34
Taylor's Fine Ruby Port	34
Marsala Superiore DOC	34

Liqueurs

Amaretto Lazzaroni	33
Southern Comfort	33
Drambuie	33
Cointreau	34
Tia Maria	33
Bailey's Original	33
Limoncello Di Capri	33
Grand Marnier	39
Vaccari Sambucca	33

Bottled Beers

Stella Artois	33
Carlsberg	33
Corona Extra	34
Peroni	34
Beirut	33
Asahi Super Dry	36
Heineken	34
Amstel Light	33
Tiger	33

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WINES BY THE GLASS

WHITE WINES

Chenin Blanc Simonsig, South Africa	36
Sauvignon Blanc Argento, Argentina	36
Chardonnay / Semillon, Stamp Series Hardys, Australia	42
Torrontes Bodega Norton, Argentina	47
Pinot Grigio IGT Delle Venezie Gabbiano, Italy	55

ROSÉ WINES

Malbec Rosé Argento, Argentina	36
Cuvée Henri Fabre Rosé Côtes de Provence, France	55

RED WINES

Cabernet Sauvignon / Shiraz Simonsig, South Africa	36
Malbec Argento, Argentina	36
Merlot Montes, Chile	50
Chianti Vernaiolo DOCG Rocca delle Macie, Italy	59

DESSERT WINES

Moscato Passito Araldica Australia	69
Vin de Constance Klein Constantia, South Africa	302

PORT WINE

Taylor's Fine Ruby	42
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CHAMPAGNE

Glass / Bottle

Dom Pérignon

A Wow Wine! Dom Pérignon provides a wonderfully vivid and rich sensory experience, from the nose-filling aromas all the way to the huge finish.

-/3135

Laurent-Perrier Brut NV

Laurent Perrier Brut NV personifies the lighter house style. Predominantly Chardonnay, it is fresh, racy and elegant, with a fine mineral character.

145/840

Laurent-Perrier Brut Rosé NV

Complicated maceration techniques extract maximum fruit. 100% Pinot Noir from top Grand Cru vineyards. Fantastic freshness and vitality with an infinite finish.

-/2160

Nicolas Feuillatte Brut Réserve NV

Pale gold with an abundance of delicate bubbles. Floral fruits with subtle predominance of white fruits with pear, apple, almond and hazelnuts.

-/1250

Taittinger Nocturne City Lights NV

Smooth and velvety, yet very crisp with aromas of white flowers and ripe peach notes. The long and smooth finish is distinctively sweet and full of flavour.

-/1435

SPARKLING WINES

Glass / Bottle

Kaapse Vonkel Vintage, Cap Classique, Simonsig, South Africa

The nose shows delicate floral aromas with hints of ripe apples and citrus. The yeasty bouquet follows through to freshly baked bread.

70/350

Prosecco DOCG Valdo Millesimato NV, Italy

This Prosecco is a wine of straw colour with golden hues. The scent is reminiscent of pear and wild apple, and the palate is off dry.

61/290

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WHITE WINES

SOUTH AFRICA

Chenin Blanc, Simonsig

Vibrant bright color with sweet fruit aromas of yellow golden delicious apples and pears. A tropical fruit salad of melons, guavas and pineapple on the palate.

Glass / Bottle

36/165

Sauvignon Blanc 1685, Boschendal

This straw-colored wine has an aroma of herbs and tropical fruit, with hints of lime and green fig. These complex flavors carry through to the creamy, harmonious palate adding to the mineral zesty finish.

-/290

KC Sauvignon Blanc, Klein Constantia

Aromas of sea spray, offset by pungent gooseberry, asparagus and tropical notes. The palate is rich yet fresh at the same time, with juicy sauvignon flavours and a lasting finish.

70/350

ARGENTINA

Sauvignon Blanc, Argento

From high altitude Andean vineyards. Lifted citrus nose of melon and lime. Polished, soft and crisp, with fine acidity and a very long finish.

Glass / Bottle

36/165

Torrontes, Bodega Norton

This indigenous white grape variety from Argentina has intense aromas of white peaches, roses and jasmine on the nose, with a pleasant, well balanced palate.

47/235



WHITE WINES

CHILE

Glass / Bottle

Chardonnay, Marques de Casa Concha

-/390

A crisp mineral Chardonnay, deeply concentrated with a silky mouth-feel. It is loaded with pear and fig with a hint of hazelnut character alongside the limestone chalky zing.

Glass / Bottle

Côtes du Rhône Blanc, Guigal

-/470

This is a piquant, distinctive white wine with body, power and a richly flavoured finish.

USA

Chardonnay, Woodbridge, Robert Mondavi

-/285

Delicious fresh citrus, apple and ripe tropical fruit characters, with hints of orange blossom and spice. A soft, well balanced wine, with a refreshing finish.

NEW ZEALAND

Chardonnay, Oyster Bay

-/325

A delicious Oyster Bay Marlborough Chardonnay with concentrated aromas and flavors of ripe citrus and stone fruit, balanced with subtle oak, and a creamy texture to finish.

FRANCE

Sauvignon Blanc 'Attitude', Pascal Jolivet

-/350

Attitude Sauvignon Blanc is brilliant, fresh, clean, medium bodied and youthful with delicate nuances of lime, grapefruit, green apple and kiwi.

Sauvignon Blanc, Matua Valley

-/360

Bright and lively gooseberry aromas, nicely balanced with passion fruit characters and a hint of lime on the palate.

Mâcon-Villages 'Chameroy', Louis Latour

-/410

The warmer climate in Mâconnais has in turn created a really ripe tropical style of Chardonnay, with a roundness to the mouth-feel.

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AUSTRALIA

Glass / Bottle

Chardonnay/Semillon, Stamp Series, Hardys

42/200

Hardys Stamp Series offers one of Australia's most popular wines. The wine has a soft, creamy palate, with fresh tropical fruit and just a dash of acidity.

Semillon/Sauvignon Blanc 'Poachers Blend', St Halletts

-/250

Light, refreshing, fruity and dry. Definite citrus tang but accompanied by pineapple, passion fruit and melon.

Unwooded Chardonnay, Y Series, Yalumba

-/375

Full-bodied and fruity, plentiful in pineapple, melon and grapefruit flavours with a trickle of honey. A crisp, citrus acidity to finish.

ITALY

Pinot Grigio IGT Delle Venezie, Gabbiano

55/265

Floral notes with nuances of pear and honeydew melon. Citrus flavours on the palate delivering complex flavours of green apple, orange and faint lemon.

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ROSÉ WINES

Malbec Rosé, Argento, Argentina

A sophisticated Malbec Rosé with aromas of red berries, and concentrated cherry flavours. Beautifully balanced with crisp acidity and a refreshing finish.

Glass / Bottle

36/170

Blanc de Noir Merlot, Cabernet / Shiraz, Boschendal, South Africa

This wine combines the finest fresh red strawberries from Merlot with an elegant mulberry contribution from the Pinotage and a crisp natural acidity.

-/215

Saddle Rosé, Constantia, South Africa

Constantia Saddle Rosé is a gorgeous wine filled with a hint of strawberries, salmon hues, aromas of red summer fruits and strong citrus notes that expose the freshness and minerality so often associated with fruit from the cool-climate vineyards.

-/280

Cuvée Henri Fabre Rosé, France

Here a few hours 'on the skins' gives an attractive pale colouring, with good acidity and lots of Grenache flavour.

62/300

RED WINES

Glass / Bottle

SOUTH AFRICA

Cabernet Sauvignon / Shiraz, Simonsig

A blend of Cabernet Sauvignon and Shiraz, combining to produce a fruity, easy drinking style exhibiting dark berries with layers of spice and soft tannins.

36/165

Pinotage, Fish Hoek

Smokey, spicy, mulberry fruit on the nose. The palate shows typical juicy, smokey Pinotage characteristics. Richly satisfying.

-/205

Syrah / Grenache 'Pebble Hill' Red Blend, Waterford Estate

The aromas are an intense combination of Indian spices, bitter cherry and cloves. On taste, it shows abundant red fruit flavors with classic dry tannin structure and fresh finish.

-/280

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Glass / Bottle

The Game Reserve Shiraz, Graham Beck

-/420

Ripe generous plum and mulberry with spice and white pepper. Maturation in 70% American and 30% French oak for 13 months adds palate complexity and tannins.

Merlot, Meerlust

-/705

The nose is varietally expressive with rich plum, mulberry and creamy fruit, with hints of anise and spices. The palate is rich and opulent.

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ARGENTINA

Malbec, Argento

Argento uses the Mendoza terroir to get deep violet colour into the wine, with flavours of black stone fruit, blackberry and blackcurrant.

Glass / Bottle

36/165

FRANCE

Côtes du Rhône Rouge, Guigal

A typical Syrah blend from Guigal, one of the greatest Rhône producers of all time. Dark fruit flavours and a hint of spice and leather on the nose.

Glass / Bottle

-/465

Bourgueil 'La Coudraye', Domaine Amirault

This robust wine made from Cabernet Franc is deeply flavoured and fruity, with an attractive cherry fragrance.

-/505

Château Lafont Menaut, Maison Sichel

Château Lafont Menaut is a deep, dark red coloured wine, with intense berry fruit aromas. On the palate the wine is silky and expressive, with fine tannins.

-/745

Châteauneuf-du-Pape Rouge, Château Mont-Redon

The Mont-Redon family-owned château produces a deeply aromatic, robust and peppery Châteauneuf of real pedigree.

-/930

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ITALY

Glass / Bottle

Chianti Vernaiolo DCG, Rocca delle Macie

60/290

A fruity, full bodied wine, with aromas of ripe red fruits. This is a well-balanced Chianti with good structure.

Mastro Rosso IGT, Mastroberardino

-/350

Ruby-red with intense aromas of blackberries and wild black cherries, known locally as "amarene" in Italian. This delightful Aglianico manages to achieve both firm structure and velvety softness on the palate, with flavors of dark berries, almonds and black pepper.

Primitivo, Altemura

-/360

Intense red with purple hues. Red and black fruit aromas, jammy notes, soft, rich and dense flavors, and warm finish.

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USA

Syrah, Stonehedge

Piquant redcurrants on the nose, with layered plummy fruits beneath and an oaky, smoky finish.

Merlot, Velvet Devil, Charles Smith

Classic Merlot aromas of dark cherries, cedar, pipe tobacco. Anise, stone and cherry blossoms. Super smooth....a true Velvet Devil.

Glass / Bottle

-/290

-/415

AUSTRALIA

Shiraz / Cabernet, Rawson's Retreat, Penfold's

Summer berries and dark plum are displayed on the palate with lovely spice, black pepper and subtle savory oak.

Glass / Bottle

-/280

CHILE

Classic Cabernet Sauvignon, Carmen

Cool-fermentation plus oak ageing brings out deep blackberry fruit aromas and a touch of cassis. Real balance and structure - excellent.

-/215

Merlot, Montes

The creamy, plum-like overtones of Merlot blend perfectly with the delicious vanilla of American oak casks. 15% of Cabernet Sauvignon adds extra structure.

50/250

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Escudo Rojo

Attractive ruby red, dense, deep and vivid. Aromas of raspberry, blackcurrant and blackberry, nicely accompanied by more subtle notes of blond tobacco, spice and mocha. Elegant, round and full-flavoured.

SPAIN

La Vendimia, Alvaro Palacios

Aromas of red roses and orchids, with cherries, nectarines and hints of wild fennel on the palate. A food friendly, lighter style of Rioja.

Glass / Bottle

-/345

DESSERT WINES

Moscato Passito Araldica, Italy

Classic aromas of concentrated dried grapes, apricots, candied fruit and orange zest from botrytis. Rich and unctuous mouth-feel.

Sauternes, Château Armajan des Ormes (37.5 cl), France

A wonderfully rich dessert with a floral bouquet along with honey and fruit notes. Full bodied with a syrupy mouth feel, sweet but not cloying.

Vin de Constance, Klein Constantia, South Africa

Burnished copper in colour with alluring, exotic aromas of Turkish delight intermingle with fragrant honeysuckle, citrus peel and clove spiciness. Unctuously sweet, deeply complex and concentrated tropical and Seville orange marmalade flavours are lifted by a fine acid thread to a satisfyingly long, delicious and lipsmackingly vibrant finish.

Glass / Bottle

65/360

-/480

305/1855