

## SHERATON PAIRED

Savour the unexpected with **Paired**, our menu of expertly matched small plates, premium wines & craft beers. **Paired** delights the palate & invites exploration.

British Cured Meats, Sweet Pickles [m] [sd]	5.50
Paired well with: Crozes-Hermitage Petite Ruche, M. Chapoutier, France	13.00
Curious IPA, Pale Ale, England 5.6% Alc	6.50
Potted Scottish Salmon, Compressed Cucumber [f] [g] [m] [c]	5.50
Paired well with: Nederburg "The Anchorman" Chenin Blanc, South Africa	10.50
Little Creatures, Pale Ale, Australia 5.2% Alc	6.50
Basil Polenta Chips, Artichoke Tapenade [g] [m] [sd]	5.00
Paired well with: September Hill Cabernet Sauvignon, USA	9.50
Cobra, Lager, India 4.8% Alc	6.50
BBQ Pulled Pork, Apple Chutney, Celeriac Slaw [g] [c] [sd]	5.95
Paired well with: Atamisque Serbal Malbec, Argentina	8.50
Monteiths, Pilsner, New Zealand 5% Alc	6.50
Norbury Blue Cheese, Honey, Peter's Yard Crisp Breads [m] [g]	5.95
Paired well with: Allendorf Rudesheim Berg Roseneck Riesling, Germany	11.00
Schiehallion, Lager, Scotland 4.8% Alc	6.50
Mackerel Burger, Fennel & Cucumber, Horseradish Cream [f] [sd] [g] [m]	5.50
Paired well with: Camel Valley Bacchus Dry, UK	10.50
Little Creatures, Pale Ale, Australia 5.2% Alc	6.50
Whisky and Chocolate Bar, Mocha Cream [e] [m]	5.00
Paired well with: Penfolds Kalimna Bin 28 Shiraz, Australia	12.00
Monteiths, Pilsner, New Zealand 5% Alc	6.50
Orange Polenta Cake, Pineapple & Coriander Salad [e] [m] [n]	5.00
Paired well with: "Les Barrones" Henri Bourgeois Sancerre, France	10.50
Curious Apple, Cider, England 5.2% Alc	6.50