



LOCAL GAME DINNER  
WEDNESDAY 18TH NOVEMBER

FOUR COURSE TASTING MENU  
£60 including wine pairings

All game sourced from Earsham Hall and West Wratting estates

Venison tartare, chive emulsion, Norfolk turnip and pickled mustard seeds

*Paired with Chardonnay Reserve, Lawson's Dry Hills. A great new world which shows exceptional texture and concentration. The spicy oak and fresh acidity provide excellent balance*

Oak smoked partridge breast, beetroot, pear and pickled shallots

*Paired with Fleurie "Les Sapolites" Beaujolais. A classic example of Fleurie from one of Beaujolais' top producers. Bright purple in colour with enticing red fruit aromas. Light with clean concentrated fruit*

Oven roasted grouse, game chips, roasted parsnip, cavolo nero, blackberry

*Paired with Château Surain, a lovely lighter Bordeaux which is Merlot dominated. Smooth tannins support a berry rich palate, hints of earth and spice enhance the finish*

Treacle tart, clotted cream ice cream

*Paired with Monbazillac, Domaine de Grange Neuve. A fabulous, sweet and luscious wine with a great backbone of fine acidity for a clean finish. Flavours of honey and toffee finishing with a twist of bitter orange*

Please be aware all game, even though carefully prepared by our chefs, may still contain shot