



LOCAL GAME DINNER
WEDNESDAY 4TH NOVEMBER

FOUR COURSE TASTING MENU
£60 including wine pairings

All game sourced from Earsham Hall and West Wrating estates

Game consommé, pigeon breast, salt baked beetroot, puffed rice

Paired with a Limoux from Chateau Martinolles. A wine that hints of toasted oak, nut and peaches allows a great way to start the evening

Confit rabbit terrine, cranberry, artichoke and land cress

Paired with a guest favourite, Gamay Noir by Domaine Loron in Burgundy. This is a Fleurie and Beaujolais and blended with Pinot Noir, giving us a light and supple red not to overpower the rabbit

Loin of venison, swede, blackberries, confit venison shoulder boulangère potato

Paired with Vino Nobile di Montepulciano, a great Italian wine with complex nose with mature fruits, pepper aromas, chocolate and cigar. A delicious wine that doesn't always get the credit it deserves but goes great with this venison dish

Pumpkin pie, cinnamon and honey ice cream

Paired with Moscato d'Asti Palazzina, An intense nose of marmalade and citrus peel with lightly floral notes. The palate has lots of ripe apricot and acacia honey characters that go well with this warming dish

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