



Tasting Menu

80.00 per person, optional wine flight 40.00 per person

HERITAGE TOMATO

Basil, black olive and consommé

Bolney Rosé, Bolney Estate, West Sussex, England 2016

PIGEON AND QUAIL TERRINE

Quail egg and apple

*Cotes Du Rhone Romanins, Dom. La Ferme, St Martin (o) (n)
Southern Rhone Valley, France 2016*

HALIBUT

Peas, asparagus and bacon

De Martino, Gallardia, Muscat & Corinto, Itata Valley, Chile 2016

DUCK BREAST

Orange, turnip, endive and lavender

SP68 Rosso, Arianna Occhipinti (B) (N), Sicily, Italy 2016

WHITE CHOCOLATE

Passion fruit, orange and almond

Susana Balbo, Late Harvest Torrontes, Mendoza, Argentina 2016

RHUBARB

Gin and fruit scone

Chateau Filhot 2Eme Cru Classe Sauternes, Bordeaux, France 2009

DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED

HEAD CHEF **GARY JARVIS**

OPENING TIMES:

OPEN TUESDAY – SUNDAY

CLOSED MONDAY

LUNCH 12.00pm-2.30pm

DINNER 6.30pm – 9.30pm (Closed Sunday)



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