



CURLEW GAME DINNER 28TH SEPTEMBER 2017

£58 per person £75 with paired wines

MOSIAC OF GAME TERRINE

Fig, balsamic onion and port

VIOGNIER, VILLA VIEJA MENDOZA
ARGENTINA 2015

In the glass, this is concentrated with generous teardrops. The nose is elegant with complex floral notes and fruity aromas such as dried apricots, almonds, quince and honey. The flavour is sweet and silky,

ROAST GROUSE

Swede, celeriac and walnut

GAVI DI TASSAROLO 'LA FORNACE', CINZIA BERGAGLIO
PIEDMONT, ITALY 2015

This wine is aromatic with notes of apple, white blossom and sage. The palate is fresh with a distinct fruitiness and a pleasant aftertaste of toasted almonds.

PEPPERED SUSSEX VENISON

Creamed savoy and damsons

SEDLSCOMBE CORYMBUS
EAST SUSSEX, ENGLAND 2014 (B)

Deep purple, almost black with violet edge. Young nose of green pepper and roasted coffee. Fresh black fruit flavours reminiscent of blackberry, blackcurrant, blueberries and some black olives. Medium to full-bodied, exquisitely balance with a trace of smokey oak character and a dash of velvet tannin.

DAMSON GIN SORBET

Juniper and fennel

BLACKBERRY CHEESECAKE

Dark chocolate and almond

LES CLOS DE PAULILLES BANYULS RIMAGE
S.W. FRANCE 2013

A red dessert wine known as a Vin Doux Naturel from the Languedoc, very much on the fruit with summer pudding flavours of berries, notes of mocha and coffee, dried herbs, prune and caramel.

HEAD CHEF GARY JARVIS

A discretionary 12.5% service charge will be added to the bill

To book please call the restaurant on 01580 861 394 or go to www.thecurlewrestaurant.co.uk