



STARTERS

- HAND DIVED SCALLOPS, Kohlrabi, ceviche and lemon 11.50
- GIN CURED SALMON, rhubarb, ginger and pumpernickel 9.00
- BALLOTINE LOIN OF RABBIT, date, carrot and tarragon 9.00
- GLAZED PORK BELLY, apricot, almond and carrot tops 8.50
- WILD GARLIC VELOUTÉ, celeriac and truffle goats curd 8.50
- BEETROOT MOUSSE, balsamic and artichoke 8.00

MAIN EVENT

- JOHN DORY, mushroom, mussels and spinach 25.00
- HALIBUT, oxtail, leek and sweetcorn 26.00
- LAMB, Pommés Anna, artichoke and rosemary 27.00
- DUCK BREAST, fennel, orange and goose liver 26.00
- SMOKED POTATO RAVIOLO, watercress and truffle 18.50
- CARROT CONFIT, lentils, Savoy cabbage and coriander 18.50

DESSERTS

- DARK CHOCOLATE & COFFEE, hazelnut, Kahlua and pear 9.50
- RHUBARB DELICE, vanilla, pistachio and raspberry 9.00
- GREEN APPLE, cinnamon, almond and caramel 8.50
- APRICOT CHEESECAKE, honey and white chocolate 8.50
- CURLEW CHEESES, artisanal crackers, pickled celery, walnut chutney and balsamic grapes 12.00

HEAD CHEF GARY JARVIS

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