



THE JOLLY POACHER

BEST OF AUTUMN

RARE ROAST HARE, YELLOW SUSSEX CHANTERELLES
POTATO GNOCCHI, SALSIFY PUREE

Soave Classico Superiore DOCG Vigneto Montegrando, Veneto 2012
(Pale gold in colour, this wine opens with a fresh, scented nose that shows hints of white fruit and the characteristic almond blossom notes of top quality Soave. Honeyed, waxy and complex on the palate, with a lovely citrus twist on the finish.)

PAN FRIED LOCAL SCALLOPS, SHAVED WILD FENNEL & LEMONBALM SALAD,
TOMATO WHITE WINE & WINKLE DRESSING

Hunawihr Riesling Reserve, Alsace 2013
(A shiny and elegant straw yellow with delicate silver tint. The nose has a nice complexity and aromas of citrus, pear and white flowers. A lively attack on the palate, typical for this fresh vintage, follows with strong citrus flavours.)

ROAST LOIN OF SUSSEX VENISON, FONDANT POTATO, PAN FRIED LOCAL
CEPS, CARAMELISED CHICORY, ORANGE & JUNIPER STEAMED KALE & RED
WINE JUS

Alpha Zeta Ripasso, Veneto 2012
(Ruby red in colour, with a concentrated perfume of red and black cherries, with the ripasso adding a dried cherry intensity. Full-bodied on the palate, with a lovely balance between opulent cherry-pie character and supple structure. Good length with a mouthwatering bitter-cherry twist on the finish.)

ROAST FIGS, ROAST PISTACHIO, DAMSON HONEYCOMB
PISTACHIO ICE CREAM

Valdespino Pedro Ximénez El Candado, Spain
(A deep mahogany colour. Intense aromas of dried fruits, raisins, figs, and subtle notes of chocolate and coffee. Smooth and velvety on the palate, with great length and balance.)

SEASONAL CHEESE PLATE, PECCORINO, AGED GRUYERE
BEAUFORT D'ALPAGE

Cazes Muscat de Rivesaltes, Roussillon France, 2010
(Light gold in colour with lovely fine, floral notes and a bouquet of citrus and exotic, tropical fruit. Full and sweet on the palate with pure citrus and apricot flavours, subtle mint and spice and a great level of acidity which lifts the finish and ensures impeccable balance.)

Early Booking is Advised

