

THE JOLLY POACHER

BEST OF SUMMER TASTING MENU

TUESDAY 25TH AUGUST 8PM



NATIVE LOBSTER, FENNEL, CITRUS JELLY, GREEN OLIVE & WIITLOF

Domaine St Lannes Cotes de Gascogne 2014

(Pale yellow with silvery glints and a youthful rim. Vibrant aromas of lively citrus and exotic fruit on the nose give way to a fresh, nicely balanced palate and long finish that is clean and aromatic.)

SUMMER TRUFFLE TAGLIATELLE, DUCK YOLK & PARMESAN

Montes Limited Selection Pinot Noir 2013

(Bright ruby red in colour, the nose of this Pinot Noir is very fruity with aromas of raspberries, strawberries and cherries along with a floral touch and some well-integrated oak.)

SPICED RUMP OF DITCHLING LAMB, NEW JERSEY ROYALS, SPINACH, COURGETTE & SMOKED AUBERGINE PUREE

Ponte del Diavolo Refosco 2012

(Youthful ruby red with good depth of colour and violet lights, the Refosco has a spicy, brambley perfume on the nose giving way to rounded ripe fruit on the palate.)

GRILLED WHITE PEACHES, MASCAPONE, ALMOND CRUMB, MARSALA FINE, CARAMEL SAUCE

Jean Christophe Barbe 'Château Delmond' Sauternes

Graves & Sauternes, Bordeaux

(Pale gold in colour with fresh floral and stone fruit aromas on the nose. Apricot, honey and peach mix with citrus peel and creamy flavours on the palate.)

KEENS CHEDDAR, BARKHAM BLUE & WATERLOO

Quinta do Infantado 10 Year Old Tawny Port

(Light tawny colour, flavours of dried fruits and hints of citrus fruits. Medium weight in the mouth, elegant and long on the finish.)



Five Courses with wine £50

Early Booking is Advised