



TASTE OF TUDDENHAM

TASTING £70.00 | WINE FLIGHT £40.00

Lee Bye

TASTING NOTES

We are inspired and dictated by nature, driven by flavour and always respect the ingredients without manipulating their purpose and flavour.

Cooking game and poultry over the fire is a large make up of our menu this time of year as the nights get colder and we all want to indulge more. The embers are dying down, the perfect temperature to tuck up some pig trotters in bed over night to be smoked for a beautiful sauce for our new starter. Pig's head, lovage and smoked trotter sauce. This plate of food is a real homage to Suffolk. Jimmy Butler and his Blythburgh brigade are responsible for rearing this unctuous pork and Gregg of Lavenham butchers masterfully broke it down for us. It's a real Suffolk love affair.

English tomatoes, Pecorino, polenta

Giffords Hall, Classic Cuvée, Suffolk

Hen's liver, hare bolognese, radish

Chardonnay, Bogle vineyards, California

Plaice "curry"

Pinot Auxerrois, Domaine St. Remy, Alsace

Roe deer "shot local"

Integer, Syrah Mourvedre Carignan, 12 Barrels, Coastal

Sea buckthorn, walnut, apple

Tresor' Petit Manseng, Domaine Denis Tastet, Cotes de Gascongne

Crumble and sloe ripple

Apaltagua, Late Harvest Riesling, Chile

Baron Bigod cheese, English cherries, walnut £11.50

Quinta do Crasto, LBV 2013 - £4.75