



## TASTE OF TUDDENHAM

TASTING £75.00 | WINE FLIGHT £45.00

Guinness bread & Poacher butter

Pig cheek, trotter jam, pork puff, thyme  
Gusbourne Rosé, Kent

Sea trout, green chilli, beetroot  
Soave 'Albave', Verona

Holkham Estate fallow deer, chestnuts, wild honey  
Juan Gil, Jumilla D.O.P

Yorkshire rhubarb, yoghurt mousse, hazelnut  
Gewürztraminer Grand Cru, Ehrhart, Alsace

Chocolate marquise, amaretto, honeycomb, meadowsweet oil  
Banyuls Grand Cru, L'Etoile, Banyuls AOC

British cheeses, Garibaldi biscuits, crack bread, house chutney  
*(Supplement £11.00 per guest)*



# DINNER

## START

Pig cheeks 'Cooked over hot coals'  
trotter jam, enoki mushroom £9.00  
*English Rosé*

Norfolk quail  
rosehip ketchup, pak choi, kohlrabi £10.50  
*Pinot Noir*

Trout pastrami  
pit smoked beetroot, green chilli, lemon £8.50  
*Pinot Grigio*

Fowey mussels marinière £8.00  
*Picpoul de Pinet*

Forest mushroom arancini  
Wiltshire truffle, spelt, wild celery £8.00  
*Riesling*

## MAIN

Gigaha halibut  
Jerusalem artichoke, leeks, pomme puree, sea kale £28.00  
*Albariño*

Northumbrian lobster  
'Classic or Thermidor' £33.50  
*Soave*

Park Wall Angus rib eye  
beef dripping chips, marrow bone, confit onion, watercress £32.50  
*Malbec*

Red legged partridge  
parsnip puree, chestnut, smoked bacon, white grape £26.50  
*Pinot Noir*

Holkham Estate fallow deer  
St Peter's ale, haggis bridie, celeriac dauphinoise £27.00  
*Jumilla*

Shallot tart tatin  
Baron Bigod, hispi cabbage, barley £22.00  
*Sauvignon Blanc*

## FINISH

Yorkshire rhubarb cranachan £8.00  
*Gewürztraminier*

Pain au chocolat pudding  
Earl Grey tea ice cream, golden plum £8.50  
*Petit Manseng*

Classic Christmas pudding  
Italian meringue, sea buckthorn £8.00  
*Petit Manseng*

Chocolate marquise  
amaretto, honeycomb, meadowsweet oil £9.00  
*Banyuls*

British cheeses  
Garibaldi biscuits, crack bread, house chutney, grapes £11.00  
*Gewürztraminier*