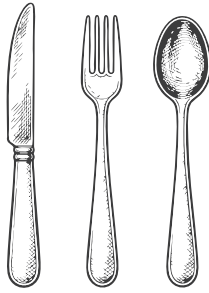


THE Noble Goose

BY BLACKWELLS

THE NOBLE 7 COURSE TASTING MENU





THE Noble Goose

7 Course Tasting Menu

- 1 | **A Noble Favourite**
French 75

- 2 | **Marks Hall Estate Venison Tartare, Black Garlic, Beer Pickled Onion, Egg Yolk**
Elegance Pinot Noir, Vin de France, France

- 3 | **Cromer Crab Ravioli, Bisque Sauce, Pickled Kohlrabi, Yuzu**
Bacchus, Shotley Vineyard, England

- 4 | **Stone Bass, Jerusalem Artichoke, Capers, Confit Chicken Wing, Chicken Sauce**
Sauvignon Blanc, Torrent Bay, New Zealand

- 5 | **Dry Aged Beef Fillet, Sticky Beef Rib, Hay Baked Carrots, Chive Mash, Bone Marrow Jus**
Joffre, Cuatro Uvas, Mendoza, Argentina

- 6 | **Rhubarb & White Chocolate Trifle**
Chateau Valentons Canteloup, Moelleux

- 7 | **Banana Ice Cream Sandwich, Miso Caramel, Lime Curd**
Recioto Della Valpolicella Classico, Italy



We are a fresh food kitchen and can amend our dishes to suit all needs, please let our team know about any dietary requirements