



TASTE OF THE WILD: GAME NIGHT

Pan Fried Pidgeon Breast
with burnt shallots & raspberries.

Rabbit Terrine
with pickled vegetables and dressed rocket.

Oven Roasted Quail
on lamb's lettuce with quail egg, crispy bacon and tarragon dressing.

Loin of Venison
pan fried, with potato fondant, smoked celeriac puree, Cavolo Nero
and blackberry jus.

Oven Roasted Pheasant Breast
with bread sauce, game chips, spiced red cabbage and a port sauce.

Roast Guinea Fowl
with apricot stuffed ballotine, Dauphinoise potatoes, charred leeks
and thyme sauce.

Whiskey & Marmalade Bread & Butter Pudding

Baileys Chocolate Torte
with clotted cream

Crème Brulée
with sable biscuit

Starter & Main Course £27.00

Starter, Main Course & Dessert £32.00