

Evening MENU



Game Night | Saturday 17th October 2026 | 6:00 - Late

Starter

CONFIT DUCK, PISTACHIO & PRUNE TERRINE (DF)

Wrapped in savoy cabbage and served with watercress and a pink peppercorn emulsion.

PAN FRIED PIGEON BREAST (GF) (DF)

With pickled beetroot, hazelnut and pear salad, split cider vinegar dressing.

OVEN ROASTED QUAIL (GF)

Served with thyme, grapes, lamb's lettuce, crispy bacon and a tarragon vinaigrette.



Mains

GUINEA FOWL BREAST

With a sweetcorn muffin, buttered cabbage, glazed shallot and a light guinea fowl sauce.

VENISON & WILD MUSHROOM WELLINGTON

Served with dauphinoise potato, baby carrots, turnips, spinach and a port and blackberry jus.

RABBIT & PERAL BARLEY STEW (GF)

Paired with fennel pancetta, rosemary, creamed potatoes and crispy kale.



Dessert

WARM SPICED TOFFEE APPLE CAKE

With clotted cream and a toffee sauce.

BAKED CREAMED VANILLA RICE PUDDING (GF)

Paired with stewed plums.

CHILLED CAPPUCCINO CHEESECAKE

Topped with chocolate shavings and toasted hazelnuts.

DF - Dairy Free GF - Gluten Free VE - Vegan VG - Vegetarian

Please inform a member of staff of any food allergies or intolerances before booking a table and ordering. All of our dishes are freshly prepared in our kitchen and although we will do our best to reduce the risk of cross contamination, we cannot guarantee an 'allergen free atmosphere'. We therefore do not accept liability. We advise customers with severe allergies to assess their own level of risk and consume dishes at their own risk.