



Game & Butchery Night

Wednesday 21st October · 7pm

8 Courses · £69 per person

Venison Tartare

Crispy potato rösti, smoked egg yolk, pickled shallot, juniper

Partridge Sausage Roll

Rosehip ketchup

Douglas Fir Smoked Wood Pigeon

Crispy sage & anchovy, cauliflower, damson jus

Celeriac Pakora

Curried pear chutney

Rabbit & Tarragon Rilette

Toasted brioche, pickled walnut

Sloe Gin Granita

Blackberry, lemon thyme

Venison Wellington

Truffled potato terrine, savoy cabbage, blackberry & juniper jus

Gingerbread Set Cream

Poached pear, gingerbread crumb, lemon & thyme curd

Live butchery demonstration with Chris

8-course menu from Head Chef David