



Game Tasting Menu Dinner Thursday 22nd October 2026

Sloe Gin Spritz on arrival

Canapés

Duck rilette, brioche, cherry, black pepper
Venison tartare, smoked egg yolk, rye crisp
Pheasant croquette, potato, mustard mayonnaise

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Roast pigeon, beetroot purée, pickled blackberry, hazelnut

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Rabbit leg, Chanterelles, Vin Jaune

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Game consommé, brown butter brioche, Madeira

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Confit partridge breast, fondant potato, wild mushrooms, charred leek, thyme jus

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Roast venison loin, celeriac purée, sea buckthorn, roasted pear, juniper jus

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Damson plum pudding, cider apples, Drambuie butterscotch

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Petit fours

£105 for the menu

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request (n) = contains nuts, (v) = vegetarian.