



GAME SUPPER CLUB

Venison brioche, nettle butter

VENISON TARTARE

cured quail egg yolk, walnut ketchup, wood sorrel

PHEASANT KIEV

*curried butter, toasted almonds, romanescos, mango
yoghurt*

PIGEON WELLINGTON

*celeriac puree, pickled blackberries, shimeji
mushrooms*

CURED WILD BOAR

suet pudding, ratatouille, parsley gremoulata

PARTRIDGE

bacon jam, poached pears, potato tuille

SMOKED CUSTARD TART

sloe berry compote, sloe ice cream

Friday 21st November

7pm arrival

£60 per person

supplement charge for bespoke drinks pairings

