

STARTERS

Duck croquettes, Oxford sauce

Buttermilk fried pheasant, Calabrian hot honey mayonnaise

Venison salami, Parmesan, caper, chive & walnut dressing **N**

MAINS

Venison haunch, dauphinoise potato, cavolo nero, sour cherry jus

Guinea fowl makhani curry, basmati rice, thyme flatbread,
mint coconut yoghurt

Wild boar sausages, wholegrain mustard mash, shallot rings, crispy sage

DESSERTS

Eccles cake, Cornish Kern **V**

Blackberry & pistachio mess **V N**

Toffee arctic roll, chocolate mousse, salted peanut brittle **V N**



ALLERGY INFORMATION

V suitable for vegetarians, **VB** suitable for vegans, **N** contains nuts & / or seeds.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)

T&C's – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell. Game dishes may contain traces of lead shot and bone fragments. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.