

Game Dinner Thursday 1st February

Game consommé, pheasant scotch egg Domaine de Maperthuis Bourgogne rouge

Terrine of rabbit, pistachio & prunes, scorched leeks Morgon Marcel Lapierre - Beaujolais, France

Pike quenelles, crayfish sauce, Old Winchester Pouilly Fuissé La Croix Denogent – Burgundy, France

Venison, braised shoulder, Koffman cabbage, celeriac, sauce grand veneur Plaisir de Château Siaurac Lalande de Pomerol 2013

Floating islands, salted caramel, almond nougatine

Laurent Perrier Demi-Sec

5 courses £55 With matching wines £85

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you.

A discretionary service charge of 10% will be added to tables of 8 or more.