



Game Dinner

Thursday 7th February

Sweet chestnut & apple soup

Penfold's Koonunga Hill Autumn Riesling - Australia

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Miso cured trout, seaweed, squid ink

Jean Biecher Gewürztraminer - Alsace, France

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Rabbit terrine, fig & pistachio

Little Eden Pinot Noir - South Eastern, Australia

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Partridge, potato terrine, parsnip, blackberry

Château Rauzan Gassies - 'Gassies' Margaux 2010 - Bordeaux, France

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Venison, pearl barley, cep, chicory

Barolo Castiglione Vietti 2013 - Piedmont, Italy

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Rhubarb & custard

Garonnelles Sauternes, Lucien Lurton et Fils, Bordeaux, France

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Treacle tart, blood orange, crème fraiche

Campbells Rutherglen Muscat, Victoria, Australia

£60

With wines £90

Please inform us of any dietary requirements or allergies 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.