



## 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 arrange, cream 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.