

Game Dinner

Thursday 11th November

Game liver parfait
Roast Jerusalem artichoke & Red dear tartare
Château Grand Jauga, Sauternes



Hay smoked teal, bread sauce, sweet chestnut, jus gras
Reichsgraf von Kesselstatt RK Riesling, Mosel



Roast red legged partridge glazed in malt beer, parsnip & tonka bean
Napa Cellars Pinot Noir, California



Pine needle & hedge row sorbet



Chocolate tasting board with 5 intensely different cocoa contents and 5 unique
flavours

Gonzalez Byass Nectar, Pedro Ximénez Dulce

£75 per head
£100 with paired wines

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

A discretionary service charge of 10% is included in the final bill