

Shoot Party Season

£55 per person

Starters

Smoked salmon, pickled shallots, crispy capers, parsley mayo, quail egg

Rabbit and black pudding terrine, winter piccalilli, sourdough

Pan seared scallops, chorizo, charred sweetcorn, crispy leek

Mains

Partridge wellington, chives potato puree, ale braised carrots, winter cabbage, red wine jus

Pheasant ballotin, fondant potato, wild mushrooms, charred broccoli, red wine jus

Pan-seared fillet of cod, saffron new potatoes, wilted greens, caviar cream sauce

Flame grilled 6oz fillet steak, traditional cut chips, truffled mushrooms,
rocket & parmesan salad, peppercorn sauce

Desserts

Chocolate Delice , praline, chocolate sorbet

Warm Apple Crumble, custard or ice cream

Vanilla and Honeycomb Cheese Cake, gin & tonic blackberries

Selection of Cheeses, crackers, chutney, grapes

£5 supplement

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For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are fully passed to the team. Please advise a team member when ordering your food of any allergies or intolerances. Even if you are a regular guest please inform us, as our ingredients and recipes can change. We produce our food in kitchens where allergens are handled, therefore we cannot guarantee any item is allergen-free. GF - made with non-gluten containing ingredients, GO - can be made with non-gluten containing ingredients