



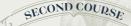
THURSDAY 23RD NOVEMBER £95 PER PERSON

FOUR COURSES | GENEROUS WINE PAIRINGS 50% DEPOSIT | LIMITED CAPACITY | HOSTED BY CLIVE BARLOW MW



Ballotine of wild rabbit & girolle mushroom, fresh walnut & pear salad \mid (d.e.m.n)

Gewurztraminer | Alsace, France '20



Wood pigeon breast, caramelised endive, parsnip, vanilla (D)

Electric Bee Primitivo / Puglia, Italy '21



Loin of Chart Farm venison, celeriac, blackberry, pumpkin gnocchi, rosemary jus | (D.E.G.S) Corralillo Pinot Noir, Matetic | San Antonio Valley, Chile '22



Passion fruit tart, dark chocolate sorbet | (D.E.G.SY) Bordeaux Supérieur | Bordeaux, France '19

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C) - CELERY, CR - CRUSTACEAN,
D - DAIRY, E - EGGS, F - FISH,
G - GLUTEN, M - MUSTARD, MO MOLLUSCS, N - NUTS, P - PEANUTS,
S - SULPHITES, SS - SESAME, SY SOY, V - VEGETARIAN, VG - VEGAN)