



GAME NIGHT

THURSDAY 23RD NOVEMBER

£95 PER PERSON

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

FIRST COURSE

Ballotine of wild rabbit & girolle mushroom, fresh walnut & pear salad | (D,E,M,N)

Gewurztraminer | Alsace, France '20

FOURTH COURSE

Passion fruit tart, dark chocolate sorbet | (D,E,G,SY)

Bordeaux Supérieur | Bordeaux, France '19

SECOND COURSE

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

Electric Bee Primitivo | Puglia, Italy '21

THIRD COURSE

Loin of Chart Farm venison, celeriac, blackberry, pumpkin gnocchi, rosemary jus | (D,E,G,S)

Corralillo Pinot Noir, Matetic | San Antonio Valley, Chile '22

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)