



GAME FESTIVAL MENU

Starters

Duck & orange pate with blackberry compote brioche

Tandoori partridge with mint yoghurt and salad *

Pheasant shawarma, naan bread, mango chutney, spring onions & chilli *

Main Courses

Venison steak with bordelaise sauce, dauphinoise potato, and bone marrow broccoli

Venison bourguignon, creamy mash and seasonal vegetables

Teal duck breast with spiced orange glaze served with charred tenderstem and dauphinoise potatoes *

Pheasant breast from Swinton Estate with roasted beetroot, black pudding, Jerusalem artichoke and vanilla puree and mini hassleback potato *

Fresh local line-caught wild trout from Leighton Reservoir, served with sauteed potatoes, cherry tomatoes, king prawns and sugar snap peas

Venison, duck, bacon lardons, mushrooms and chestnut pie served with creamy mash or chips, red wine gravy and sauteed vegetables

Venison sausages served with colcannon mash, sauteed vegetables and caramelised onion gravy

Venison burger with blue cheese, chips and salad

*** may contain shot**

Starters £10 | Main Course £22 | Two Courses £29

A discretionary 10% service charge will be added to your bill.

Our kitchen uses wheat, eggs, peanuts, tree nuts and milk.

If you have any allergies or dietary requirements, please make our staff aware when ordering.