

THE  
GAME BIRD

# The Discovery

£95 per person

## Starters

SPRING CHICKEN TURNOVER  
Homemade Piccalilli

YELLOWFIN TUNA NIÇOISE

TOMATO CONSOMMÉ (V) OR (VG)  
Sun-dried Tomatoes, Basil

## Mains

CHAR-GRILLED PORK CHOP  
Café de Paris Butter, Hasselback Potatoes, Pickled Onions

AUBERGINE PARMIGIANA (V)  
Parmesan Cream

CONFIT COD  
Beer Batter Scraps, Pea Purée, Warm Tartare Sauce

## Puddings

STRAWBERRY ETON MESS (V)

BUTTERMILK AND TONKA BEAN PANNA COTTA  
Grapefruit Jelly

CHOCOLATE & HAZELNUT SWISS ROLL (V)  
Coffee Ice Cream

SELECTION OF THREE BRITISH CHEESES  
Quince Jelly, Homemade Chutney, Cheese Crackers  
PLATE £20.00/BOARD £65.00

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. (V) vegetarian option (VG) vegan option. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill. Menu available from 21st March until 22nd September.

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Taste of The Game Bird  
£110 per person

Starters

SLOW-POACHED SALMON  
Citrus Crème Fraîche, Compressed Cucumber

GARDEN PEA VELOUTÉ (V) OR (VG)  
Truffle & Cheese Choux

Mains

STUFFED LOIN OF LAMB  
Potato Terrine, Broccoli Purée

FRESH HERB DUMPLINGS (V)  
New Season Vegetables, Gremolata

Pudding

PISTACHIO CHEESECAKE (V)  
Raspberry Compote

GARDEN FRUIT COBBLER (V)  
Vanilla Ice Cream

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# The Gourmet Menu

£140 per person

## Starters

DEVON CRAB TART  
Exmoor Caviar

BRITISH BURRATA (V)  
Watercress Pesto, Candied Orange Zest, Radish

## Mains

GRASS-FED BEEF WELLINGTON  
Smoked Cabbage, Carrot Purée, Red Wine Sauce

LEEK & TRUFFLE AGNOLOTTI (V)  
Pecorino Sauce

## Pudding

AFTER EIGHT (V)  
Aerated Mint Chocolate

STRAWBERRY & CHAMPAGNE CHOUX (V)  
White Chocolate Ganache

SELECTION OF THREE BRITISH CHEESES  
Quince Jelly, Homemade Chutney, Cheese Crackers  
PLATE £20.00/BOARD £65.00

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