

THE GAME BIRD

SEASONAL EXPRESS MENU

SOMETHING TO START

ROASTED PUMPKIN VELOUTÉ (V OR VG)
Truffle Choux Bun

Manzoni Bianco 'Forra', Alois Lageder, Trentino Alto-Adige, Italy, 2020
125ml £16.00 / Bottle £62.00

CHALK STREAM TROUT GRAVLAX
Nyetimber, Caviar

Riesling 'Roche Granitique', Domaine Zind-Humbrecht, Alsace, France, 2020
125ml £17.00 / Bottle £76.00

SALT-BAKED HERITAGE BEETROOT (V OR VG)
Whipped ricotta, Hazelnut, Orange, Honey

Blaufrankisch, Weingut Moric, Burgenland, Austria, 2022
125ml £18.00 / Bottle £69.00

SOMETHING A LITTLE MORE

FREE-RANGE CHICKEN MILANESE
Bitter Leaves, Sun-Dried Tomatoes, Soft Herb Dressing, Parmesan
Cinsault, 'Follow the Line', Savage Wines, Darling, South Africa, 2022
125ml £21.00 / Bottle £89.00

BUTTERNUT SQUASH AGNOLOTTI (V)
Crispy Sage, Brown Butter, Roasted Walnut
Chardonnay, Danbury Ridge, Essex, England, United Kingdom, 2022
125ml £19.00 / Bottle £79.00

PAN-ROASTED BASS FILLET
Savoy Cabbage, Artichoke, Dill
Gruner Veltliner 'Langenlois', Schloss Gobelsburg, Kamptal, Austria, 2023
125ml £15.00 / Bottle £62.00

SOMETHING SWEET

STICKY TOFFEE PUDDING
Butterscotch Sauce, Clotted Cream Ice Cream
Madeira, Malmsey, Blandy's, 15yrs, Madeira Island
125ml £15.00 / Bottle £69.00

CLASSIC APPLE CRUMBLE
Braeburn Apple, Rolled Oats Crumble, Warm Vanilla Custard
Riesling Auslese 'Westhofener Aulerde', Dreissigacker, Rheinhessen, Germany 2015
100ml £23.00

SELECTION OF THREE BRITISH CHEESES
Quince Jelly, Homemade Chutney, Cheese Crackers
Junmai Daiginjo, Toku, Hokkaido, Japan, NV
125ml £29.00 / Bottle £289.00

2 COURSES - £45.00
3 COURSES - £55.00

Information on food allergies and intolerances are available 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. Gluten option available upon request with advance notice. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.