

THE GAME BIRD

SEASONAL LUNCH MENU

SOMETHING TO START

TOMATO CONSOMMÉ (V OR VG)
Sun-dried tomatoes, basil

Douro Branco DOC 'Pequeno Dilema', Symington Family, Douro, Portugal, 2021
175ml £17.00 / Bottle £68.00

H FORMAN & SON SMOKED SALMON
London cure

Chardonnay, Danbury Ridge, Essex, England, 2022
175ml £19.00 / Bottle £82.00

GRILLED ASPARAGUS (V)
Soft herb dumpling, choron sauce

Gruner Veltliner 'Langenlois', Schloss Gobelsburg, Kamptal, Austria, 2023
175ml £16.00 / Bottle £66.00

SOMETHING A LITTLE MORE

FREE-RANGE CHICKEN MILANESE
Bitter leaves, sun-dried tomatoes, soft herb dressing, parmesan

Blaufrankisch, Weingut Moric, Burgenland, Austria, 2022
175ml £18.00 / Bottle £69.00

LEEK & TRUFFLE AGNOLOTTI (V)
Parmesan cream

Cinsault, 'Follow the Line', Savage Wines, Darling, South Africa, 2022
175ml £21.00 / Bottle £89.00

CRISPY NORTH SEA COD
Warm tartare sauce, parsley & lemon

Riesling 'Roche Granitique', Domaine Zind-Humbrecht, Alsace, France 2020
175ml £18.00 / Bottle £76.00

SOMETHING SWEET

STRAWBERRY ETON MESS (V)

Sauternes, Chateau Guiraud 'Petit Guiraud', Bordeaux, France 2020
100ml £16.00 / 375ml £49.00

DARK CHOCOLATE & TONKA BEAN TART (V)
Raspberry Sorbet

Madeira, Malmsey, Blandy's, 15yrs, Madeira Island
100ml £15.00 / Bottle £69.00

SELECTION OF THREE BRITISH CHEESES
Quince jelly, homemade chutney, cheese crackers

Junmai Daiginjo, Toku, Hokkaido, Japan, NV
75ml £29.00 / Bottle £289.00

2 COURSES ~ £45.00
3 COURSES ~ £55.00