



— GAME MONTH —

SEPTEMBER 2026

— STARTERS —

Game Terrine

Pressed terrine of mixed British game, served with red onion chutney, toasted sourdough and whipped butter.

£10.95

Pan-Fried Pigeon Breast

Tender pigeon breast, pan-seared and served with confit onion, crispy pancetta, dressed leaves and a rich red wine jus.

£9.95

Wild Mushroom & Chestnut Soup

Smooth woodland mushrooms and roasted chestnut soup, finished with thyme oil, crispy shallots and warm sourdough.

£8.50

— MAINS —

Game Pie

Slow-braised game mix in a rich game gravy with root vegetables and herbs, topped with golden pastry. Served with seasonal vegetables, hand-cut chips and gravy.

£19.95

Roast Duck Breast

Pan-roasted duck breast served with braised red cabbage, silky sweet potato purée, seasonal greens and a rich cherry jus.

£23.95

Venison Loin

Pan-seared venison loin served with crushed new potatoes, braised fennel, seasonal greens and a rich red wine & juniper jus.

£24.95

Wild Boar Sausage & Mash

British wild boar sausages served with creamy mustard mash, caramelised onions, seasonal greens and traditional rich gravy.

£17.95

May contain shots.

If you have a food allergy, intolerance or sensitivity, please inform your server before ordering any food or drink.