



## STARTERS

British Raj Mulligatawny Venison Soup and Toasted Brioche £7.25

Lincolnshire Poacher Cheese Soufflé, Whole Grain Mustard Sauce & Parmesan Crisp £8.95

Griddled Wood Pigeon Breast, Dry Cured Crispy Bacon, Black Pudding, Balsamic Glaze & Frisée £9.95  
Beetroot Cured Gravavlax, Horseradish Cream, Pickled Cucumber £9.95

Royal Farms Windsor Ham Hock & Caper Game Terrine, Real Ale Chutney, toasted Brioche £8.95

## MAIN COURSES

Wild Mushroom & Black Truffle Marching Wheat (Spelt) Risotto & Grated Parmesan £17.95

Pan Fried Fillet of Hampshire Chalk Stream Trout, White Clam Chowder, Samphire and Saffron Potatoes £21.95

Pavé Steak of Yattendon Venison, Mash, Greens, Crispy Shallots, Game Stuffing, Game Gravy £21.95

English Grey Partridge, Game Stuffing, Bacon Crisp, Bubble & Squeak, Bread Sauce, Red Currant & Wine Gravy £24.95

Seasonal Game Pie, Potato Rosti, Crispy Pancetta, Bread Sauce, Buttered Greens, Game Gravy £24.95

## SHARED PLATES FOR TWO

*All served with Sauté Potatoes, Glazed Carrots, and Buttered Greens*

Royal Farms Windsor Rib of Beef with Black Pepper and Wild Mushroom Sauce £55

Slow Cooked Shoulder of Yattendon Estate Venison with Red Currant & Game Gravy £48

Whole Pan Roasted Yattendon Pheasant with pigs in blankets, bread sauce and wine gravy £45

## SIDE ORDERS - £2.95

Glazed Confit Carrots, Buttered Greens, Red Cabbage, Sauté Potatoes, Creamy Mash, Bubble & Squeak, Warm Bread & French Butter

## POT KILN PUDDINGS £7.50

Sticky Toffee Pudding & Vanilla Ice Cream / Apple Berry Crumble & Creme Anglaise, Vanilla Creme Bruleé / Chocolate Fondant & choice of Ice Cream

## POT KILN SUNDAY ROASTS – for two

Pan Roasted Royal Farms Windsor Fore Rib of Beef £48

Slow Roasted 'fall off the bone' British Shoulder of Grass Fed Lamb £48

Pan Roasted 'fall off the bone' Muntjac or Fallow Shoulder of Yattendon Estate Venison £48

Braised & Pan Roasted Whole West Berkshire Pheasant, Pigs in Blankets, Stuffing, Bread Sauce & Game Gravy £45

## POT KILN BRITISH CHEESES £10.95

BLUE MONDAY - Alex James from Blur named this cheese after his favourite New Order song but nothing will make you unhappy about this masterpiece.

LINCOLNSHIRE POACHER - Hard cow's milk cheese with rind resembling granite by Richard Tagg.

SOMERSET RACHEL - Made by Pete Humphries and named after an old flame whom he describes as "smooth, curvaceous and slightly nutty".

ISLE OF AVALON - Pungent English cheese from James Aldridge's farm in Godstone, Surrey using French washing methods to create a strong, creamy cheese reminiscent of smoked bacon.

## BAR & GARDEN

### Warm Crusty Rolls - £9.95

*All served with Green Salad & Vegetable Crisps*

Smoked Ham Hock & Game Terrine,

British Cave Aged Cheddar Cheese & Real Ale Chutney  
Roast Lamb, Pickled Cucumber, Mint Yogurt

Pulled Venison & Celeriac Remoulade

### Pot Kiln Crispy Rice Balls - £4.95

Pulled Muntjac Venison & Wild Mushroom with Plumb & Ginger Chutney

Cured Bacon & Organic Buffalo Wiltshire Mozzarella Cheese with Black Truffle Mayonnaise