



BAR & GARDEN MENU

BAR PLATES

2 Crispy Risotto Balls- Wild Mushroom & Venison with Plumb & Ginger Chutney £4.95
2 Crispy Risotto Balls - Laverstock Buffalo Mozzarella, Bacon & Tomato Salsa Ketchup £4.95
2 Crispy Risotto Balls - Apple Wood Smoked Cheddar and Sun Blushed Tomatoes £4.95
Pot Kiln Burger - Venison & Beef with Melty Tunworth Cheese & Fries - £13.95

WARM CRUSTY ROLLS

All served with Green Salad & Salted Crisps

Smoked Ham Hock & Game Terrine £9.95
Melty Tunworth Cheese & Apple Cider Brandy Chutney £9.95
Roast Lamb, Pickled Cucumber, Mint Yogurt £9.95
Pulled Venison & Celeriac Remoulade £9.95

RESTAURANT MENU

STARTERS

Seasonal Soup – Roast Pumpkin with Toasted Brioche £7.25 / V
Lincolnshire Poacher Cheese Soufflé, Whole Grain Mustard Sauce & Parmesan Crisp £8.95
Griddled Wood Pigeon Breast, Crispy Bacon, Black Pudding, Balsamic Glaze & Frisée £9.95
Sauté Mackerel Fillet & Horseradish Rillettes £9.25
Royal Farms Windsor Ham Hock & Game Terrine, Real Ale Chutney, Toasted Brioche £8.95

MAIN PLATES - examples

Venison, Royal Windsor Farm Beef & Tunworth Cheese Burger with Skinny Fries - £16.90
Forest Pie of Wild Mushrooms, Leeks and Celeriac with Potato Rosti, Buttered Greens and Red Wine Gravy £19.95 V
Pan Fried Stone Bass, Artichoke Risotto, Tarragon Leek Terrine, Confit Fennel - £21.95
Pavé Steak of Fallow (served pink), Creamy Mash, Greens, Crispy Shallots, Game Stuffing, Game Gravy £21.95
Pithivier Game Pie, Confit Partridge, Rosti, Celeriac Puree, Greens & Game Gravy £24.95
Vegan Kiln Hot Pot - Slow Roast Root Vegetables, Wild Mushrooms, White Wine Bulgur Wheat, Sage Onion Stuffing £16.95 V *'Seven Days' Notice Required for Vegan and Allergy Requests'*



RESTAURANT MENU - Continued

SHARED PLATES FOR TWO

**Served with Sauté Potatoes, Glazed Confit Carrots, Buttered Greens*

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

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

SIDE ORDERS - £2.95

Glazed Confit Carrots, Buttered Greens, Potato Rosti, Sauté Potatoes,

Mash, Fries, Side Salad, Warm Bread & Butter,

CHEESES MAKERS PLATE - £10.95

BLUE MONDAY - Alex James from Blur named this cheese after his favourite New Order song

LINCOLNSHIRE POACHER - Richard Tagg's hard cow's milk cheese & rind resembling granite

SOMERSET RACHEL - Pete Humphries: "smooth, curvaceous & slightly nutty" like my ex-lover

ISLE OF AVALON - James Aldridge's pungent, strong, creamy & reminiscent of smoked bacon

POT KILN PUDDINGS - £7.50

Sticky Toffee Pudding & Cinnamon Ice Cream

Bread and Butter Pudding with Cranberries, Golden Raisins and Clotted Cream

Vanilla Trinity Cream & Hard Sugar Caramel / Creme Brulee

Dark Chocolate Exploding Mousse and Kirsch Cherries

Choice of Ice Creams of the Day - 2 Scoops £3.60

Affogato - vanilla ice cream "drowned" with hot espresso & shot of Amaretto

SUNDAY ROASTS FOR TWO

Roast Potatoes, Confit Carrots, Buttered Greens, Cauliflower Cheese, Yorkshire Pudding

Pan Roasted Royal Windsor Farms Fore Rib of Beef £48

Fall off the Bone & Crispy Skin Slow Roast Shoulder of Lamb £48

8 hour Braised Muntjac or Fallow Shoulder of Yattendon Estate Venison £48