



## **AUTUMN SAMPLE MENU - 2019**

### **BAR SMALLPLATES - Served in the Bar & Garden only**

- Battered Chalk Stream Trout, Mushy Peas and Vinegar Mash or Fat Chips £9.95  
Croque Monsieur of Wild Boar Ham (if possible) and Melty Comté Cheese £9.95  
The Pot Kiln Venison & Pork Scotch Egg, Apple Cider Brandy Chutney £9.95  
British Cheese Makers Sharing Board with Fig Chutney and Chef's Crackers Beer £12.95  
Game Keepers Sharer Board of Cured Cuts, Grilled Sourdough Bread and Gherkins £12.95

### **RAMBLER ROLLS - with Cider Vinegar Homemade Game Chips Game**

- Terrine of Smoked Ham Hock & Game Bird or Venison £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

### **STARTERS**

- Sweet French Onion Tarte Tatin, Pickled Red Onion, Goat Curd Chalk Stream £8.95  
Watercress Soup, Parmesan Croutons, Poached Quail Egg £7.95  
Pan-Fried Mackerel, Warm Potato Salad, Glazed Cucumber and Mint Yoghurt £9.25  
Pan-Roasted Wood Pigeon Breast Salad, Black Pudding and Crispy Bacon £9.95  
Game Bird Terrine - Pressed Duck, Wood Pigeon, Guinea Fowl Pickled Beetroot £8.95  
Traditional Cheese Soufflé - Cheddar, Comte, Endive and Walnut Salad £8.95

### **MAIN PLATES**

- Venison & Beef Burger, Cheddar Cheese, Red Onion Chutney and Fries £16.95  
St. Brides Chicken with Tagliatelle and Wild Mushrooms ((or Wild Rabbit Ragu) £17.95  
Baked Plaice Fillet, Mussels, Kale and Sautéed Potatoes with Flaked Almonds £17.95  
Pavé Steak of Fallow, Smoked Mash, Shallots, Game Stuffing, Wine Gravy £21.95  
Roast Rump of Cornish Lamb, Pommes Boulangère, Jus £19.95  
Wild Mushroom Risotto, Truffle, Parmesan and Herbs £14.95  
Game Pie, Partridge Confit, Bacon Crisp, Potato Rosti, Celeriac Puree, Game Gravy £24.95  
Forest Pie, Wild Mushrooms, Leeks Confit, Celeriac Puree, Potato Rosti and Wine Gravy £17.95

### **SHARED PLATES**

- Served with Sauté Potatoes, Glazed Confit Carrots, Buttered Greens  
Slow Cooked Shoulder of Yattendon 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, Potato Gratin, Buttered Greens, Potato Rosti, Sauté Potatoes, Creamy Buttered Mash, Side Salad, Warm Bread & Butter, Wine Gravy

### **SUNDAY ROASTS FOR TWO**

*Roast Spuds, Yorkshire Puddings, Red Cabbage, Cauliflower Cheese,  
Sage & Onion Stuffing, Bread Sauce*

Pan Roasted Royal Windsor Farms Fore Rib of Beef £48

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

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

### **SINGLE SUNDAY PLATES**

Roasted Game Bird - Wild Duck or Grey Partridge / Pheasant from 01 October £21.95

Royal Windsor Roasted Loin of Pork, Braised Marinated Cabbage in Ale £21.95

### **CONDIMENTS - *all Pot Kiln Recipes***

Red Currant & Port Jelly, Mint Sauce, Horse Radish Sauce, Bread Sauce,  
Jugs of Red Wine or Game Gravy

### **CHEESE 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 with rind resembling granite

**Somerset Rachel** - Pete Humphries: "*Smooth, curvaceous & slightly nutty like my ex-lover.*"

**Isle of Avalon** - James Aldridge's pungent, creamy cheese reminiscent of smoked bacon

### **PUDDINGS - £7.50**

Sticky Toffee Pudding & Vanilla Ice Cream

Dark Bitter Chocolate Fondant (Gluten Free)

Pan-Roasted Pear, Szechuan Pepper, Cardamom, Almond Ice-Cream

Crème Brûlée, Raspberry Puree, Lime Zest Madeleines

Sticky Toffee Pudding - with or without vanilla ice cream

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

Affogato - scoops of vanilla ice cream "drowned" with hot espresso  
and a shot of Amaretto or liqueur of choice