



## WINTER MENU

### SMALL PLATES

- Venison & Pork Scotch Egg – Mustard Mayonnaise & Celeriac Slaw **£5.95**  
Cornish Mackerel – Fennel, Pink Grapefruit, Apple Yoghurt, Salsa D'Agresto **£8.95**  
South India Mulligatawny Game Soup & Toasted Brioche **£7.25**  
Season Soup with Toasted Brioche (V) **£7.25**  
Endive & Roquefort Salad – Chicory, Pear & Toasted Almonds (V) **£7.25**  
Game Terrine - Pressed Wild Rabbit & Pickled Wild Ceps **£8**  
Pan Fried Pigeon Breast Salad – Crispy Bacon & Black Pudding, Sweet Grape Reduction **£10**

### MAIN PLATES

- Yattendon Estate Venison & Beef Burger - Melty Cheese, Red Onion Chutney, Fries **£15**  
Pithivier Forest Pie - Wild Mushrooms, Chestnuts & Spinach with Tarragon Creamed Leeks (V) **£19.95**  
Grilled Whole Plaice – Brown Shrimp, Lemon Butter Sauce, Dill Potatoes **£20.9**  
Venison Pavé Steak – Buttered Mash, Creamy Greens, Red Wine Gravy **£22.50**  
Pan Roast Pheasant or Partridge, Game Chips, Crispy Bacon, Chipolatas, Bread Sauce, Stuffing - **£22.50**

### SHARER PLATES

- Slow Roast Venison Shoulder - Hispi Cabbage, Piccolo Parsnips, Anna Potatoes, Port Wine Gravy **£48**  
Beef Rib - Tripled Cook Chips, Creamed Spinach with Red Wine or Peppercorn Sauce **£59**

### SIDE ORDERS **£3.50**

- Tripled Cooked Chips, Sauté Potatoes, Seasonal Greens, Creamed Mash, Glazed Carrots

### PUDDINGS **£7.50**

- Sticky Toffee & Date Pudding, with Cinnamon Ice Cream  
Crème Brûlée with Prunes in Armagnac  
Treacle Tart & Milk Ice-cream  
Vanilla Ice Cream filled Profiterole, Candy Hazelnuts, Hot Chocolate Sauce

### CHEESE BOARD SHARER **£10**

- 'Olde Sussex' - Hard British Farmhouse Cheese with Raw Frisian Milk  
'Hampshire Winslade' - Bloomy Rind Dairy Basingstoke Cheese  
'Devon Ticklemore' - Semi Hard Goat Milk Cheese  
'Berkshire Wigmore' - Creamy Crumbly & Bloomy Natural Rind  
'Windsor Blue' - Dairy Cheese Washed with Whisky