

GAME LUNCH HOUR MENU

WHITE WINE

2016 Sauvignon Blanc VDP
Attitude
P. Jolivet

or


2015 Mâcon-Solentré
Domaine Sève

RED WINE

2014 Maranges
B. Bachelet

or

2013 Crozes-Hermitage
P. Frères

 MALLARD DUCK 'pâté en croûte', pickled condiment

Soft-boiled EGG, pumpkin and eel emulsion

 WILD BOAR ravioli, delicate consommé

Fillet of PLAICE, broccoletti and anchovy

 VENISON shoulder, 'pomme boulangère', country bacon

Potato GNOCCHI, wild mushroom

Sautéed SEASONAL VEGETABLES

Baked APPLE, Borniambuc crème fraîche

CHOCOLATE from the Manufacture in Paris, hazelnut

Contemporary VACHERIN

3-course menu £65 includes 2 glasses of white or red wine
coffee & half a bottle of water