

Game Night Menu

Starters

*Carpaccio of West Country venison, pickled beetroot, rocket
& manchego shavings. £6.50*

Thyme roasted pigeon crown, smoked bacon risotto & game jus. £6

Confit pheasant leg ravioli, truffle veloute & parmesan crisp. £5.50

Baked Cornish goats cheese, quince jelly & hazelnut granola. £6 (V)

Main Course

*Celebration of Cornish duck - seared breast, confit leg, crispy duck heart, creamed
cabbage, boulangère potato & star anise reduction. £18*

*Venison wellington, kale duxelle, panache of baby vegetables
& red currant reduction. £18*

*Frio of rabbit - loin ballotine, leg rilette, pulled shoulder and pickled raisin rosti,
beetroot fondant, celeriac purée & brandy cream. £16*

*Mushroom wellington, spinach & wild mushroom duxelle with
sauté potatoes & tarragon cream. £14 (V)*

Desserts

Raspberry soufflé, orange curd & lemon sorbet. £6

Dark chocolate mousse, honeycomb, candied nuts & clotted cream. £6

*Selection of West Country cheese, artisan biscuits, frozen grapes
& plum chutney. £6*

