



Gastronomic Series

Huntsman's Dinner

Thursday 5th November 2020

Six course tasting menu £30pp

Scotch broth
sage dumpling

Pan seared wood pigeon breast
duck liver and potato bonbon, celeriac rémoulade, red wine & rosemary syrup

Roast venison haunch
pomme Anna, parsnip & pear purée, buttered kale, elderberry jus

Treacle tart
homemade custard

Port soaked Colston Bassett Stilton
oat cakes

Coffee with homemade shortbread biscuit

If you have a food allergy please inform us before you order so a manager can advise you accordingly.
Useful note: many of the dishes can be made gluten free with small adjustments.