

THE
GAME BIRD

Summer Menu 1 ~ The Discovery

£70 per person

Starters

VINE TOMATO CONSOMMÉ (v) or (v*)
Homemade Bread, Dried Tomatoes, Sweet Onions, Basil

H. FORMAN & SON SMOKED SALMON
Pickled Cucumber, Horseradish Crème Fraîche

HAND-CUT AGED WEST COUNTRY BEEF TARTARE
Charcoal Mayonnaise, Crispy Sourdough

CHICKEN LIVER PARFAIT
Gooseberry Compôte, Toasted Brioche

Mains

SALT-AGED RUMP OF LAMB
Violet Artichoke, Broad Beans, Marjoram

FREE-RANGE CORN-FED CHICKEN
Petit Pois, Port of Lancaster Bacon, Gem Lettuce

AUBERGINE PARMIGIANA (v) or (v*)

GRILLED HALIBUT
Potted Southport Shrimps, Sea Herbs

Puddings

CONFIT WILD STRAWBERRY CRÈME DIPLOMAT (v)
Rose Water Meringue

PEACH MELBA (v)

BUTTERMILK PANNA COTTA (v)
Summer Fruit Compôte, Honeycomb

HAZELNUT AND CHOCOLATE CYLINDER (v)
Salt Milk Ice Cream

SELECTION OF THREE BRITISH CHEESES

Quince Jelly, Homemade Chutney, Cheese Crackers
PLATE £12.00/BOARD £45.00

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. (v) vegetarian option (v*) vegan option.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Menu available from 21st June.

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Summer Menu 2 ~
Taste of The Game Bird

£90 per person

Starters

CORNISH CRAB TART
Granny Smith Apple, Dill

SALT-BAKED KOHLRABI (v) or (v*)
Radish, Cucumber

Mains

DRY-AGED FILLET OF BEEF
Béarnaise Butter, Grilled Grelot Onions

CRISPY COURGETTE FLOWER (v) or (v*)
Dorset Ash Goat's Cheese

Pudding

ETON MESS PARFAIT (v)

SELECTION OF THREE BRITISH CHEESES
Quince Jelly, Homemade Chutney, Cheese Crackers
PLATE £12.00/BOARD £45.00

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Summer Menu 3 ~
The Gourmet Menu
£120 per person

Starters

BUTTER-POACHED NATIVE LOBSTER
Grilled Asparagus, Champagne Sauce

GRILLED ASPARAGUS (v) or (v*)
Poached Duck Egg, Romesco, Smoked Flaked Almonds

Mains

BEEF WELLINGTON
Truffle Pomme Purée, Tenderstem Broccoli, Madeira Jus

BEETROOT WELLINGTON (v) or (v*)
Truffle Pomme Purée, Wilted Spinach, Madeira Jus

Pudding

AMEDEI CHOCOLATE MOUSSE (v)
Vanilla Sheep's Yoghurt, Hazelnut Ice Cream

SELECTION OF THREE BRITISH CHEESES
Quince Jelly, Homemade Chutney, Cheese Crackers
PLATE £12.00/BOARD £45.00

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