



## Game Tasting Menu

Terrine de sanglier

*Wild boar terrine, cranberry jam, sourdough toast*

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Tartare de chevreuil

*Venison tartare, green apple, slow cooked egg yolk, Avruga caviar*

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Caille en crapaudine

*Roasted quail, wild mushrooms, black truffle sauce*

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Cuissot de biche

*Haunch of wild roe deer, parsnip purée, spinach, fondant potato, Grand Veneur sauce*

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Fondant au chocolat noir

*Warm dark chocolate fondant, pistachio ice cream*

5 courses

60.00 per person

Available only for the whole table

**Before ordering please speak to our staff about any food allergies and intolerances**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. A discretionary 12.5% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill