

THE GAME BIRD

SEASONAL EXPRESS MENU

SOMETHING TO START

ROASTED PUMPKIN VELOUTÉ (V OR VG)
Truffle Choux Bun

Manzoni Bianco 'Forra', Alois Lageder, Trentino Alto-Adige, Italy, 2020
125ml £16.00 / Bottle £62.00

CHALK STREAM TROUT GRAVLAX
Nyetimber, Caviar

Riesling 'Roche Granitique', Domaine Zind-Humbrecht, Alsace, France, 2020
125ml £17.00 / Bottle £76.00

SALT-BAKED HERITAGE BEETROOT (V OR VG)
Whipped ricotta, Hazelnut, Orange, Honey

Blaufrankisch, Weingut Moric, Burgenland, Austria, 2022
125ml £18.00 / Bottle £69.00

SOMETHING A LITTLE MORE

TRADITIONAL ROAST TURKEY
Winter Root Vegetables, Sage & Onion Stuffing,
Pigs in Blankets, Turkey Gravy

Cinsault, 'Follow the Line', Savage Wines, Darling, South Africa, 2022
125ml £21.00 / Bottle £89.00

BUTTERNUT SQUASH AGNOLOTTI (V)
Crispy Sage, Brown Butter, Roasted Walnut

Chardonnay, Danbury Ridge, Essex, England, United Kingdom, 2022
125ml £19.00 / Bottle £79.00

PAN-ROASTED BASS FILLET
Savoy Cabbage, Artichoke, Dill

Gruner Veltliner 'Langenlois', Schloss Gobelsburg, Kamptal, Austria, 2023
125ml £15.00 / Bottle £62.00

SOMETHING SWEET

STICKY TOFFEE PUDDING
Butterscotch Sauce, Clotted Cream Ice Cream

Madeira, Malmsey, Blandy's, 15yrs, Madeira Island
125ml £15.00 / Bottle £69.00

CHRISTMAS PUDDING
Frosted Redcurrants, Brandy Sauce

Tawny, Graham's, Douro, 20yrs
100ml £16.00

SELECTION OF THREE BRITISH CHEESES
Quince Jelly, Homemade Chutney, Cheese Crackers

Junmai Daiginjo, Toku, Hokkaido, Japan, NV
125ml £29.00 / Bottle £289.00

2 COURSES ~ £45.00
3 COURSES ~ £55.00

Information on food allergies and intolerances are available 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 (VG) vegan option. Gluten option available upon request with advance notice. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.