

To start

Honey & mustard glazed venison sausages, crispy onion & chives £5

125ml glass of Minervois, Caz Ailes, France £5

Seared pigeon & black pudding, bitter leaves salad, cherry vinegar £9

125ml of Negroamaro 'Il Prumo' Italy £4.65

Mains

Partridge breast, Serrano ham, creamy mash, balsamic glazed beets, berry jus £18

175ml of Merlot Gran Reserva, Colchagua, Chile £8.20

Venison pavé,crushed potatoes, creamed cabbage & bacon, red wine sauce £25

175ml Cht Grand Francais, Bordeaux £9.40 or a pint of Guinness £6.60