



SUPPER CLUB – SET MENU

Eat. Drink. Relax.

Head Chef: James Benson

£40pp

Game and root vegetable soup with fresh house made bread

Chargrilled offal, turnip puree, pickled chicory, garlic & lemon dressing

Venison loin, dauphinoise potatoes, heritage carrots, port & blackberry jus

Plum and cranberry tart tatin with crème fraîche

Petit Fours

Please notify us of any allergies you have

We use local produce and suppliers as much as possible using Handcross butchers, Philpots Farm and game from the local gamekeeper.