

# GAME MENU 2015

Available until 31st January 2016 unless stated otherwise

Price per person

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## Starters

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Game tea with partridge sausage roll	£16.00
Venison carpaccio with salt-baked artichoke, Madeira jelly and truffle custard	£20.00
Game terrine with prunes, apple and fig chutney and toasted brioche	£22.00
Pheasant cannelloni, celeriac purée, trompette mushrooms and sage butter	£18.00
Game faggots and venison ragu on pearl barley with creamed cabbage	£18.00
Wood pigeon with a salad of kale, onions and beetroot	£16.00

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## Mains

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Hare royale with grilled loin, honey and truffle roast parsnips	£38.00
Pot roast haunch of venison, turnip, bacon and cider gratin	£40.00
Roast mallard with crisp leg and foie gras hollandaise	£38.00
Pheasant Maryland	£35.00
Grouse with game farce tortellini, thyme crumb and sloe gin gel (until December 10th 2015)	£45.00
Roast of three game birds, red cabbage purée, smoked sprouts and pancetta	£40.00

*An additional cheese course is available at a supplement of £12.95 per person. Berry Bros. & Rudd's selected coffee and chocolates are complimentary at the end of the meal. Menu E and Menu F are designed to have a different wine with each course, therefore we recommend choosing these menus only if you are not planning on having a wine tasting prior to your meal. Please refer to [bbr.com](http://bbr.com) for allergen information.*