The Gamekeeper's Set Menu

To celebrate the start of game season, enjoy this carefully curated menu from our very own Executive Chef Callum Leslie, currently named BASC's Best Game Chef. Showcasing the exceptional produce on our doorstep, Callum's menu celebrates British game and wild food sourced from local estates, including neighbouring Newburgh Priory.

Three Courses £50

Wine Package | £30pp

STARTERS

Gamekeeper's Broth

A Rich Game Consommé, Confit Mallard Leg with Pearl Barley

12

Pinot Noir 'Sir Lowry's', Andre Van Rensburg 2023 (Stellenbosch, South Africa)

MAIN COURSES

BBQ Venison Haunch

Celeriac Purée, Charred Brassicas with a Venison & Sloe Gin Sauce

38

Nebbiolo 'Campi Raudii', Vallana 2021 (Piedmont, Italy)

PUDDING

Choux Bun

Coffee Diplomate & Damson Brandy Crèmeux

13

10 Year Old Tawny, Grahams (Douro, Portugal)

Please note that a 12.5% discretionary service charge will be added to your bill, this is shared equally between the team.