

# Kitchen W8

## Celebration of Game

Tuesday 12th to Sunday 24<sup>th</sup> October

Wild Duck Sausage, BBQ Beetroot Ketchup,  
Caraway Brioche and Crispy Artichoke  
*2020 Bandol Rosé, Domaine Tempier, Bandol, France*

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Hare Bresaola, Autumn Leaves, Preserved Damson,  
Bacon, Celeriac and Honey Truffle  
*2020 Fleurie, Clos de la Roilette, Domaine Coudert, Beaujolais, France*

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Fillet of Fallow Deer, Ragu Stuffed Smoked Potato,  
and Black Pepper Emulsion  
*2019 Mencía, Parajes, César Márquez, Bierzo, Spain*

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Roast Breast of Partridge, Chanterelle, Squash and  
Brown Butter Pie, Autumn Truffle Liquor  
*2019 Pinot Noir, Au Bon Climat, Santa Barbara, California, USA*

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Beauvale Cheese, Black Figs, Nettle and Rye Sourdough  
*2015 Sandeman Unfiltered LBV Port, Douro, Portugal*

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Warm Vanilla Rice Pudding, Roast Pear,  
Stem Ginger Ice Cream and Hazelnut  
*2016 Recioto di Soave, Le Colombare, Pieropan, Veneto*

£95.00 per person or £150 per person with wines

To be taken by the entire table

A discretionary gratuity of 12.5 % will be added to the total bill