

**Game Tasting Menu** £80  
**Accompanying Wine Flight** £70

**Pheasant Kempu**

yoghurt, honey, garlic & fennel

*NV Laurent Perrier, La Cuvee, Brut, France*

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**Venison Anda Samosa**

crispy cauliflower, chutney & pickle

*Bourgogne Pinot Noir, J.M. Pillot, Burgundy, France*

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**Bhatti Spice Rabbit Tikka**

rose petals, cinnamon, minted peas, blueberry & tamarind chutney

*Touriga Nacional, Churchill Estate, Douro, Portugal*

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**Roe Deer Chops**

sun-dried chillies, caramelised onions, pineapple relish & sprout salad

*Malbec, Punta de Flechas, Uco Valley, Mendoza, Argentina*

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**Duck Nihari**

braised wild duck, gram flour & fried onion

*Shiraz, 'The Parson', Chapel Hill, McLaren Vale, Australia*

Served with Dhungar Dal, Gobhi Mutter, Guinea Fowl Biryani or Pulao Rice & Mixed Breads

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**Gulab Jamun**

cottage cheese dumplings & rose fragranced syrup

or

**Jalebi Caviar**

masala pistachio milk, rabri & saffron

*Tawny Port 10 Years Old, Quinta do Porto, Ferreira, Portugal*

Last order by 2pm (Lunch) and 10pm (Dinner).

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes. Our standard wine measure is 125ml per course and 50ml for dessert

Prices include VAT. A discretionary service charge of 12.5% will be added.