



CHANNELS

BAR & BRASSERIE

Wine & Game Night

Friday, 18th October

5 course bespoke menu with wine pairings throughout. Our
Expert,
John Linton from Grape Passions, will be on hand explaining
his pairing selections with each course.
A night not to be missed!

“KFQ” QUAIL

Sweetcorn, Cumin Yoghurt

GUINEA FOWL BALLENTINE

Guinea Fat Mayo, Pickled Grape, Truffle Toastie

CONFIT DUCK SPRING ROLL

Pickled Cucumber, Crispy Leek, Plum Hoisin

TREACLE CURED VENISON

Quince & Blackberry Pissaladiere

BLACKBERRY PARFAIT

Thyme Crumble, Lemon Thyme Smoore, Hazelnut

