

The
Oxford Private Dining
Company

Game

Rabbit rillettes, sauce gribiche

Venison tartare, pickled beetroot, melba toast

Velouté of pumpkin and rosemary shots

Pheasant scotch eggs, brown sauce

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Partridge ravioli with sweet onion and bread velouté, pickled and charred shallots

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Jerusalem artichoke risotto with autumn truffle, black trumpet mushrooms and wood sorrel

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Loin of Chiltern venison with salt-baked beetroot, bubble and squeak, roasting juices and cider

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Pheasant, spiced pomme puree and game pithivier with quince and mead ketchup

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Selection of Crudges cheese

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Calvados-glazed apple tart fine and honeycomb ice cream