

Little Seeds

January Game Dinner
Friday 30th January

A mid-winter snapshot of the fields, moorland and hedgerows — celebrating British game, foraged aromatics and winter warmth.

Snacks & bread

Pheasant

Salt-aged pheasant, gently clarified into a deep, aromatic broth.
Served with a raviolo of confit leg, pickled hen-of-the-woods, winter truffle

Grouse

Pine-Roasted Grouse, Celeriac Honey, smoked salsify & Yarrow
Grouse breast roasted over birch, brushed with your fermented celeriac honey.

Venison

Highland Venison, Blackened Leek, pickled beetroot ketchup and sorrel
Herb-crusted loin, braised shoulder ragu
Blackened leek fondant, beetroot ketchup, pink peppercorn-infused jus, and foraged wood sorrel.

Dessert

Meadowsweet & Hedgerow Parfait
Parfait made with meadowsweet wine and preserved plum, candied hazelnuts and woodruff meringue

Treats

£55 per guest

*Reservation required, as this is a special event the menu cannot be changed for allergy/dietary requirements.