

JOSHUA HUNTER AT
HOLLAND & HOLLAND
SHOOTING GROUNDS

À La Carte

Starters

Chilled tomato gazpacho

Cucumber, anchovy, nocellara olives and goat's cheese cigar

Roast breast of partridge

Ham hock and partridge croquette, confit tomatoes and shallots, jus gras

Chargrilled octopus

Thai spiced n'duja, lime aioli, pickled red onion, sea purslane (£5 supplement per person)

Salad of heritage Isle of Wight tomatoes

Burrata, sourdough crumb and basil oil

Mains

Wild mushroom arancini

Parmigiana purée, sautéed king oyster mushrooms, tenderstem broccoli and grated parmesan

Pan roasted Cornish cod

Warm potato and pickled apple salad, beurre noisette, prawn tempura

Hampshire leg of pork

Salami stuffed gnocchi, fricassee of oyster mushrooms, sweetcorn ribs, crispy garlic

Slow roast shortrib of beef

Crushed delicata pumpkin, padron peppers, shoestring potato, red wine sauce

Sides

Triple cooked chips £5

Baby gem salad, Caesar dressing £5

Spiced padron peppers £5

Dessert

White chocolate and yoghurt mousse

Autumn berries, white chocolate feuilletine crumb

Granny Smith apple granita

Blackberry sorbet, British blackberries and biscuit tuille

Valhorna chocolate mousse and caramelised peanut bar

Salted caramel ice cream

Selection of fine British cheese

Grapes, chutney and walnut bread (£6 supplement per person)

2 Courses £47.50

3 Courses £52

Please make us aware of any allergies and dietary requirements in advance. Our game dishes may contain traces of shot.

