

HOLLAND & HOLLAND

*A unique culinary partnership between **Holland & Holland's** Head Chef,
Joshua Hunter & **The Feathered Nest** Head Chef James Erasmus*

Focaccia Bun, Cultured Butter

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Game Liver Parfait Choux Bun
Hot Smoked Pigeon Pastrami, Prune Ketchup

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Hand Rolled Buckwheat Garganelli
braised hare broth & Autumn roots

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Mallard, Partridge & Fois Gras Pressing

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Roast Loin of Sika Deer
*salt baked celeriac, smoked heart,
preserved elderberry & peppercorn jus*

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Peach & Pumpkin Custard Tart
cinnamon & nutmeg ice cream

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Tunworth Cheese,
warm pear brioche & perigord truffle

6 Courses £125



THE FEATHERED NEST
- NETHER WISTCOTE -