



BREWERS INN
WANDSWORTH

GAME NIGHT 15TH OCTOBER 7PM

An exclusive butchery masterclass followed by a five course tasting menu with elegant wine pairings from Berkmann Wine Cellars.

MENU

Venison Carpaccio

Baby arugula, capers, parmesan shavings

Pigeon Breast

Pan fried wood pigeon with ruby beetroot puree, quinoa and wild mushrooms

Pheasant Breast

Pan fried pheasant breast, parsnip puree, parkin & pickled brambles

Partridge Breast

Bacon wrapped partridge breast, pink fir potatoes, sautéed broccoli blackberry jus

Cheese Course

Long Clawson Blue Stilton, Pitchfork Cheddar, walnut pralines, blackberry jam, crackers.

tickets are £65 per head

