

Starting Monday 10th January, our set price lunch menu is back!

£12.95 for two courses, £15.95 for three course. Available Monday, Wednesday and Thursday lunch. 'A la carte' also available.

NEW! Mike's latest DVD, 'Hunt, Prepare & Cook, Volume 1' is available to buy from here. It comprises 2 discs totalling 3 hours of enthralling footage including the use of CGI and satellite technology to show the progress of the deer stalk. Price £30. Alternatively, you can buy it from our Pot Kiln online shop as well as Mike's latest book 'Fit for Table', chef's knives, kitchen accessories and you can book cookery courses too! Just follow the link from our website home page.

The Harwood Arms in London. Mike and his partner, Brett Graham from The Ledbury in Notting Hill, (2 Michelin stars) have turned around the fortunes of this once ailing pub and is now the only pub in London to have a Michelin star, which was awarded after only 14 months in business. Sensational food and amazing value for money where Pot Kiln influences can be found served up in a more contemporary London style. Located near Fulham Broadway. For more information see the website www.harwoodarms.com.

Pot Kiln Anywhere – We cater for all events, large or small and the business is headed by Mike's partner Oli Shute who, like Mike, has been in the catering business for many years.

Please contact Oli or Victoria on 01635 200200 for any catering enquiries.

Deer Stalking. If you want to try something a little different, Mike now organises to take people out stalking on a private basis, either with himself or another qualified deer stalker, for a morning or all day. As a qualified deer stalker Mike and his team can take anyone from beginners who have never held a gun to the more experienced and, depending on conditions, get you to shoot a deer (if you want to). A fascinating and thrilling experience for those interested in knowing just what is involved in getting the venison from field to table. For more information email Mike on mike@potkiln.org


THE GAME AND WILD FOOD COOKERY SCHOOL, FRILSHAM

Now in its fourth year, our state-of-the-art Cookery School, just up the road from the pub, teaches skills that are hard to find nowadays, such as skinning and butchering rabbits, and preparing venison and game birds for cooking. These courses reflect Mike's passion for the countryside and all things wild and edible!

To find out more check out the website, www.gamecookeryschool.co.uk, or give us a call on 01635 200 200 or by email to info@gamecookeryschool.co.uk.

We are always interested to hear feedback so please feel free to take a testimonial card from the bar and let us know your thoughts. Alternatively you can write a review on our website.

Please feel free to take this sheet away with you. www.potkiln.org | 01635 201366

Follow us on  [@potkiln.org](https://twitter.com/potkiln) for daily specials, offers and news.
