

**Mike can be seen again presenting the latest series of Countrywise Kitchen which is on ITV1, Tuesdays at 7.30pm.**

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Weekday set price menu: 2 courses £18.95 or 3 courses £22.95. Choose from the full 'à la carte' menu plus specials (some specials may incur supplements)

Available lunch and dinner Monday to Friday (excl. Friday dinner).

Not available bank holidays or festive periods

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Mike's book to accompany the series 'Countrywise Kitchen Cookbook' is available to buy here, price £20.

Mike's DVD, 'Hunt, Prepare & Cook, Volume 1' 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. Buy the book PLUS his DVD together (see below) and save £5.

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**If you are looking for a gift idea we offer vouchers available for meals at The Pot Kiln!**

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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 Shute on 01635 200200 for any catering enquiries.

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Deer Stalking. If you want to try something a little different, Mike can organise 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 experience for those interested in knowing just what is involved in getting the venison from field to table. For more information email us at [info@potkiln.org](mailto:info@potkiln.org)

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THE GAME AND WILD FOOD COOKERY SCHOOL, FRILSHAM

Now in its sixth year, our state-of-the-art Cookery School and dining room (as seen on ITV's Countrywise Kitchen, just up the lane from The Pot Kiln, 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! The school is also available for private hire and is an ideal venue for a private party for up to 25.

To find out more see their website, [www.gamecookeryschool.co.uk](http://www.gamecookeryschool.co.uk), or give them a call on 01635 200 200 or by email to [info@gamecookeryschool.co.uk](mailto:info@gamecookeryschool.co.uk).

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The Harwood Arms, Fulham, is the only pub in London to have a Michelin star which has been earned since it was taken over a few years ago by Mike and his partner, Brett Graham (The Ledbury, Notting Hill, 2 Michelin stars), Sensational food where Pot Kiln influences can be found served up in a more contemporary London style. For more information see the website [www.harwoodarms.com](http://www.harwoodarms.com).


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We are always interested to hear feedback so please feel free to let us know your thoughts. You can either fill in a comments card after your meal or we have a review page on our website. If you have any complaints however, please let us know straight away!

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If you would like to be on our mailing list for our newsletter, please leave your business card in the wooden tub on the wall by the fireplace.

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Follow us on  [@potkiln.org](https://twitter.com/potkiln) linked from our website home page.

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