



## OH MY COB

Harvested in the late summer or autumn, cobnuts have been grown in Kent since the early 19th century. Potash Farm has got together with local artisans to make this Moroccan-inspired Smoky Roasted Pepper Sauce that mixes the nuts with cumin, coriander and smoked paprika. Try it as a marinade for roasted fish or poultry (£6.95, 250ml). [kentishcobnuts.com](http://kentishcobnuts.com)



# GAME ON



## Nordic lights

Egg entrepreneurs Dominic Hamdy and Oliver Hiam have built on the success of Scotchtails at Borough Market's and opened Ludenwic, a light, airy Covent Garden café. Minimalist, Scandi-style interiors are the backdrop for a menu that includes porridge and fresh pastries, followed by salads with squash, chickpea and pomegranate, or toasted sourdough sandwiches. [ludenwic.com](http://ludenwic.com)



## POP FICTION

Ideal movie night snacks for curling up on cooler nights, Propercorn's sweet and savoury popcorn range includes Coconut and Vanilla, Fiery Worcester Sauce and new Smooth Peanut and Almond (£1.69, 90g). So moreish they're unlikely to last beyond the opening credits. [propercorn.com](http://propercorn.com)



**1** As the season starts, we're looking to the experts for a steer. Step forward the team at River Cottage, who have just released *Game* (Bloomsbury, £14.99), a collection of recipes, which also includes advice on buying and preparation.



**2** Fresh autumn days call for hearty casseroles and pies. With the wild ones hiding in their burrows, ethically sourced, protein-rich Kezie Rabbit Fillets (£4.25, 250g) are a great standby for the freezer. [iceland.co.uk](http://iceland.co.uk)

**3** Low in fat, rich in vitamins and delicious with redcurrant or chocolate sauce, venison is a British favourite. Making the most of our growing appetite, Waitrose has added Venison Mince (£4.29, 300g), Leg Fillet (£6, 170g) and Stir-Fry packs (£5, 220g) to its range. [waitrose.com](http://waitrose.com)

**4** If you're on the hunt for inspiration then learn more at [gametoeat.co.uk](http://gametoeat.co.uk) – filled with nutritional advice, guides and recipes like partridge carbonara. Or take a course with top chef Richard Corrigan. [corrigansmayfair.com](http://corrigansmayfair.com)

**5** Sourcing its birds fresh from the Yorkshire Dales, Dorset-based Chesil Smokery creates rich, traditionally cured oak-smoked half (£6.50/kg) and full grouse (£10/kg). We'll be adding quince jelly and tucking into ours with some full-bodied claret. [chesilsmokery.com](http://chesilsmokery.com)



Words by Heidi Ruge. Photos (Game) by Brendan Buesnel