

## MENU BY TOM KERRIDGE

### Amuse-Bouche

Baron Bigod parfait, Iberico, cheese sable and honey  
Mushroom "a la Greque"

### Starters

Pork and duck rillettes, smoked duck, duck and pork fat bun, preserved cherries, bitter leaf salad

Pressed leek vinaigrette, raisin and toasted sunflower, Pedro Ximenes gel

### Mains

Fillet of treacle cured beef, bacon and bone marrow ragout stuffed potato skin  
*Roasted portobello mushroom, mushroom ketchup, red wine sauce*  
Spinach and puy lentil cottage pie, black truffle

### Desserts

Chocolate and malt pot, tonka bean marshmallow, roasted vanilla shortbread  
Chocolate mousse, roasted vanilla meringue, cocoa nibs (ve)

### Cheese

Pitchfork Cheddar, Cornish Blue, Bath Soft  
*Sourdough and seeded cracker, English chutney, balsamic onions*

### Post-match

Venison and ale pie  
Chorizo sausage roll (ve)

Lamington gateau (ve)

### Wines

Sauvignon Blanc 'VDF Loire' L`Artiste, Loire Valley, France, 2024  
Chardonnay 'Dragonfly' Willow Bridge Estate, Western Australia, 2023  
Shiraz 'Dragonfly' Willow Bridge Estate, Western Australia, 2022/23  
Grenache Merlot 'Organic' Le Bourdon, Languedoc, France, 2021



*\*Please note, menus are subject to change*