



MENU

Miso mushroom parfait, fermented cep powder, BBQ shimeji (v)

Starters

Chalk stream trout Kokoda, preserved tomato, pink peppercorn, coconut creme fraiche, lime, caviar
Daikon and apple tartar, puffed tapioca, oyster leaf, mushroom, smoked chestnut, celeriac, samphire (ve)

Mains

Lake District beef, bordelaise
Cod loin, artichokes and onion velouté, brassicas, chicory
Glazed maitake, potato and root pave, baby beets and miso brassicas, spiced vegetable jus (ve)

Served with:

Seasoned fries (ve), miso buttered brassicas (ve), chicory, beetroot and feta, clementine dressing (ve)

Dessert

Sesame praline and lemon entremets, sesame praline mousse, lemon curd, sable (ve)

OR

Spiced pear coulant, chocolate sponge, pear compote, caramel (ve)

Cheese

Westcombe Cheddar, Yorkshire Blue, Cotswold Brie
Sourdough and seeded cracker, English chutney, balsamic onions

Post-match

Sausage roll, burnt apple ketchup
Keema pie (ve)

Golden apple crumble (ve)

Wines

Gavi 'Aureliana' Vite Colte', Piedmont, Italy, 2024
Chardonnay 'Alpataco' Familia Schroeder Patagonia, Argentina, 2023/24
Bodegas Azabache Crianza Rioja, Rioja, Spain, 2018 (Organic)
Malbec 'Altosur' Finca Sopenia, Mendoza, Argentina, 202



**Please note, menus are subject to change*