

MENU

Amuse-Bouche

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

Starters

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

Mains

Iberico Duroc pork,
Sweet and sour shoulder, rice wine butternut, pickled chili and pineapple, potato parmentier
Glazed maitake (ve),
Potato and root pave, baby beets and miso brassicas, spiced vegetable jus

Desserts

Sesame praline and lemon entremet (ve)
Sesame praline mousse, lemon curd, sable

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
Bodegas Azabache Crianza Rioja, Rioja, Spain, 2018 (Organic)