

MENU

Artisan pizza

Smoked aubergine and courgetti (ve)
Green pesto and plant alternative feta
Carbonara pizza
Smoked pancetta, mushroom and parmesan

Rotisserie

Fermented chilli and pineapple cauliflower (ve)
Fermented chilli and pineapple chicken
Served with
Corn on the cob, smoked chilli butter (ve), apple slaw, sesame and mirin dressing (ve),
chipotle mayonnaise (ve), BBQ flatbread (v), sumac yoghurt

Hand arounds

Miso mushroom parfait, fermented cep powder, BBQ shimeji (ve)
Keema pie (ve)
Buttermilk chicken burger, house slaw, sriracha mayo, smoked pickles
Chalk stream trout Kokoda, preserved tomato, pink peppercorn, coconut creme fraiche, lime,
caviar

Sweet items

Banoffee pie (ve)
Coconut and lemon slice (ve)

Post-match

Margherita pizza
Sausage roll, burnt apple ketchup
Honey and soy glazed chicken, gochujang aioli, pickles, crispy onions

Golden apple crumble (ve)

Wines

Gavi 'Aureliana' Vite Colte', Piedmont, Italy, 2024
Bodegas Azabache Crianza Rioja, Rioja, Spain, 2018 (Organic)