

## MENU BY TOM KERRIDGE

### Amuse-Bouche

Brie and marmite tart  
Green olive panisse, vegan whipped feta, tapenade (ve)

### Starters

Potted chalk stream trout, crushed yukon gold, smoked mayonnaise, pickled fennel, caviar  
Potted artichoke and pumpkin, pumpkin seed pesto, trompette mushrooms (v)

### Mains

Roasted rump of lamb, "lamb tikka pie", sweet and sour aubergine, spiced yoghurt  
Beetroot Wellington, olive oil pomme puree, beetroot sauce, winter truffle (v)

### Desserts

Brown butter tart, crème fraiche  
Banana fool, candied sunflower seeds, dates, "golden syrup comb"

### Cheese

Montgomery, Oxford Blue, Baron Bigod  
*Sourdough and seeded cracker, English chutney, balsamic onions*

### Post-match

Steak and Cheddar pie  
Plant merguez sausage roll  
Mandarin dome (ve)

### Wines

Pinot Gris 'Roaring Meg' Mt Difficulty, Central Otago, NZ, 2023/24  
Muscadet 'La Pecherie' Domaine Jeremie Huchet Loire Valley, France, 2023

Pinot Noir 'VDF Loire' L'Artiste, Loire, France, 2024  
Chateau Maledan 'Merlot' Bordeaux Superieur, Bordeaux, France, 2022/23