

MENU

Amuse-Bouche

Whipped feta and horseradish tart (ve)
Beetroot ketchup

Starters

London burrata
Compressed pear, crispy kale, Jerusalem artichoke, cranberry

Mains

Lake district beef
Parsley emulsion, Guinness, celeriac, creamed potatoes
Glazed celeriac (ve)
Cauliflower, golden sultanas, sorrel, chestnuts

Desserts

Red velvet torte (ve)
Sponge, jelly, vanilla mousse, sable

Cheese

Winterdale Shaw, Devon Blue, Tunworth
Sourdough and seeded cracker, English chutney, fresh apple and pears, balsamic onions

Post-match

Venison and ale pie
Plant chorizo sausage roll (ve)

Alfajores (ve)

Wines

Gavi 'Aureliana' Vite Colte' Piedmont, Italy, 2024
Sauvignon Blanc 'Wild Winds' Vergelegen Estate, Western Cape, South Africa, 2024
Malbec 'Alpataco' Familia Schroeder, Patagonia, Argentina, 2023/24
Pinot Noir 'Languedoc' Sensas, Loire, France, 2023/24