

## MENU BY TOM KERRIDGE

### Amuse-Bouche

Nduja sausage roll with smoked paprika mayonnaise  
Butternut squash sausage roll, smoked paprika mayonnaise

### Starters

Chicken, duck and pork country pate, radicchio jam and mushroom ketchup, salted crackers  
Peppered swede and feta tart, lemon thyme

### Mains

Barnsley lamb chop with roasted Jerusalem artichokes and redcurrant sauce served with a  
crispy lamb Caesar salad  
Winter vegetable and black truffle gratin, green peppercorn emulsion bitter leaf salad

### Desserts

Bitter chocolate tart with toasted vanilla cream and brown butter biscuit  
Vegan dark chocolate tart with tonka bean cream and salted caramel

### Cheese

Rutland Red, Yorkshire Blue, Cenarth Brie  
*Sourdough and seeded cracker, English chutney, balsamic onions*

### Post-match

Venison and ale pie  
Plant chorizo sausage roll  
Bara Brith and caramel slice (ve)

### Wines

Sauvignon Blanc 'VDF Loire' L'Artiste, Loire Valley, France, 2024  
Rioja Blanco 'Barrel Fermented' Fincas Azabache, Rioja, Spain, 2024

Pinot Noir 'Languedoc' Sensas, Languedoc, France, 2023/24  
Primitivo 'Doppio Passo', Puglia, Italy, 2023/24