

B E A U M O N T

MENU

Arrival

British charcuterie
Smokey Salamanca olives (ve)
Confit garlic hummus

Small plates

Crispy chilli beef, sticky rice, sesame furikake
Chalk stream trout fritter, pickled chilli mayonnaise
Jerusalem artichoke, mushroom fudge, onion chutney

Chefs grazing station

Lake District braised beef shin, treacle glaze
King oyster mushroom, gnocchi and wild mushroom fricassee (ve)
Leek and cauliflower gratin, truffled Snowdonia Welsh rarebit
Garlic and rosemary roast potatoes
Beetroot, pear and chicory salad, balsamic dressing

Dessert

Rhubarb and vanilla slice (ve)
Penderyn whisky cheesecake (ve)

Post-match

Glazed pork bun, apple slaw, brioche
Venison and ale pie
Plant chorizo sausage roll
Bara Brith and caramel slice (ve)

Cheese

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

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



**Please note, menus are subject to change*