

MENU BY OLLIE BRIDGWATER

Amuse-Bouche

Three cornered leek velouté, braised Herdwick lamb, sheep's curd
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Starter

Hand dived Orkney scallop, roast bone sauce, nashi pear, kombu, roe
Hen of the Woods mushroom, quinoa

Main Course

Lake District beef fillet, braised spelt, celeriac
Purple sprouting broccoli, brassicas

Dessert

Manjari chocolate, miso, cherry, Pedro Ximinez

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
Soave Classico 'Lunalonga' Balestri Valda Estate, Verona, Italy, 2021

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

Reserve Pinot Noir 'Black Label' Wairau River Family Vineyards, Marlborough, NZ, 2022