

MENU BY TOM KERRIDGE

Amuse-Bouche

Gubbeen and red onion scone with ham hock butter
Smoked paprika and Nigella scone, parsley and vegan Nduja butter

Starters

Potted smoked haddock and crayfish pate with parsley, caviar and fennel seed crackers
Potted chestnut and wild mushroom pate, spring onion and potato salad, truffle

Mains

Garlic roasted beef fillet with Hasselback potato, creamed leeks and green peppercorn emulsion with red wine jus
Garlic roasted butternut squash steak with roasted Jerusalem artichoke, caper and smoked chipotle dressing

Desserts

Dark ale, muscovado and chocolate cake with malt cream
Chocolate and ale cake with salted caramel and meringue

Cheese

Godminster Vintage Cheddar, Cashel Blue, Clara Goats Cheese
Sourdough and seeded cracker, English chutney, balsamic onions

Post-match

Steak and cheddar pie
Plant merguez sausage roll (ve)

Mini Baileys dome cheesecake (ve)

Wines

Gavi 'Aureliana' Vite Colte', Piedmont, Italy, 2024
Pinot Gris 'Roaring Meg' Mt Difficulty, Central Otago, NZ, 2023/24

Grenache Merlot 'Organic' Le Bourdon, Languedoc, France, 2021
Pinot Noir 'Saurus' Familia Schroeder, Patagonia. Argentina, 2023



**Please note, menus are subject to change*