

LIVE WITH

MARLER & MARTIN

FROM PLATE TO PITCH

MENU

Canapes

Braised short rib arancini, truffled Madeira mayonnaise
Chickpea panisse with lemon and pepper

Amuse-Bouche

Black pudding sausage roll. Cinder toffee apple sauce
Fermented mushroom sausage roll, cinder toffee apple sauce

Starters

Smoked ham hock and cider jelly, piccalilli with warm soda bread
Sicilian caponata, mint salsa verde, crisp sage and warm flat bread

Mains

Lake District ox cheek, malt glazed Roscoff, glazed carrot and James' all butter mash
Fruity glazed cauliflower, butter curry sauce, jewelled couscous

Desserts

Steamed syrup pudding, custard and clotted cream ice cream
Plant based chocolate raspberry tart

Cheese

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

James' Baked Tunworth in Brioche

Post-match

Steak and cheddar pie
Plant Merguez sausage roll (ve)

Miso fudge, sea salt
Parkin cake, ginger syrup

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