

THE RESIDENCY

*This menu has been curated as a Shared Dining experience.
Each course will be served as a collection of dishes to create a
Culinary Journey from start to finish.*

ON ARRIVAL

Homemade Bread & Dips

Charred Flat Bread

Red Pepper Hummus

Whipped Cod Roe

SMALL PLATES

Heritage Tomato Carpaccio

Sherry Vinegar Gel, Shaved Parmesan,
Pickled Red Onion, Cold Pressed
Rapeseed Oil

Beef Tartare

Egg Yolk Jam, Salt & Vinegar Crisps

Pickled White Anchovies

Pico De Gallo, Preserved Lemon

LARGE PLATES

Grilled Sea Bream

Smokey Red Pepper Sauce, Pickled
Fennel, Parsley Oil

Rump of Lamb

Mint Chimichurri

SIDES

Crispy Layered Potatoes

Paprika Aioli

Grilled Hispi Cabbage

Smoked Buttermilk Dressing

Pea & Broad Bean Fricassee

DESSERT

(SERVED AT HALF TIME)

Basque Style Cheesecake

Blueberry Compote

POST MATCH

Pork & Fennel Sausage Roll

Burnt Apple Purée

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ALLERGEN INFORMATION



THE RESIDENCY

VEGAN MENU

ON ARRIVAL

Homemade Bread & Dips

Charred Flat Bread

Red Pepper Hummus

Smoked Garlic aioli
Crispy Onion

SMALL PLATES

Heritage Tomato Carpaccio

Sherry Vinegar Gel, Pickled Red
Onion, Cold Pressed Rapeseed Oil

Rainbow Carrot Salad

Pine Nut Dukkah, Orange Dressing,
Crispy Kale, Apple

Salt-Baked Beetroots

Whipped Vegan Feta, Toasted Omega
Seeds & Baby Leaves

LARGE PLATES

Smoked Feta Rigatoni

Roasted Heritage Courgette

Harissa-Baked Aubergine

Tabbouleh Salad, Pomegranate, Crispy
Chickpeas, Coconut Lime Yoghurt

SIDES

Crispy Layered Potatoes

Paprika Aioli

Grilled Hispi Cabbage

Smoked Coconut Yoghurt, Sumac

Pea & Broad Bean Fricassee

DESSERT

(SERVED AT HALF TIME)

Strawberry Torte

Mascerated Fruit, Vanilla Cream

POST MATCH

Merguez Sausage Rolls

Roasted Apple Purée

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