

MANCHESTER CITY  
V FULHAM

SATURDAY 5TH  
OCTOBER 2024

### LOCAL ARTISAN BREADS

Home-churned sea-salted butter (H) (V)

### STARTERS

#### Roasted Red Pepper & Heritage Tomato Soup

Cherry tomato & basil oil (H) (V)

#### Cured Scottish Salmon

Celeriac remoulade, apple & squid ink tuille (H)

#### Endive, Green Bean & Walnut Salad

Fourme d'Ambert cheese, shallots  
Sourdough & lemon vinaigrette (H) (V)

### MAIN COURSE

#### Fine Herb Roasted Yorkshire Lamb Rump

Lamb shoulder Pommes Anna, carrot & cumin purée  
Young spinach, mushroom & lamb jus (H)

#### Chicken Breast Tagine

Giant couscous, chargrilled vegetables  
Pickled apricots & medjool dates & cumin jus (H)

#### BBQ Monkfish Tail

Saffron potatoes, baby leek, spinach  
& brown shrimp noisette (H)

#### Juicy Marbles Vegan Fillet "Steak"

Pommes fondants, carrot & cumin purée  
Young spinach & mushroom & koji jus (H) (VG)

### DESSERT

#### Chocolate Cremeux

Flourless sponge, raspberry textures  
Chocolate crumble & chocolate décor (H) (V)

#### Caramel Cheesecake

Dulce de leche, spiced biscuit  
White chocolate cremeux, chocolate decor (H)

#### Strawberry Eton Mess

Chantilly cream, macerated strawberry  
& strawberry chocolate decor (H) (V)

### HALF TIME

#### Pinchos Morunos

Translate to 'Moorish skewers' are of French North African origin marinated lamb, herb flat bread, tomato  
Onion, coriander salad, minted yoghurt (H)

#### Seitan Pinchos Morunos

Moorish spiced seitan, herb flatbread, tomato  
Onion, coriander salad, minted yoghurt (V)

### FULL TIME

#### Selection of British and French Cheese (H)

Baked artisan breads, crackers  
Fruit chutney, grapes and celery

#### Red Fox

Red Fox uses a unique recipe which was developed over many years. This along with carefully selected cultures and the skill of dedicated cheesemakers produces an intense and complex blend of sweet and savoury distinctive flavours. This delicious, handcrafted russet-coloured cheese has a cunningly unexpected crunch. The subtle crunch comes from the naturally occurring calcium lactate crystals which form as the cheese matures. Matured for over 16 months, Red Fox is an aged Red Leicester. The Red Fox name is no accident, referring to the weathervane that has stood aloft Belton Farm where the cheese is made since 1815.

#### Bleu De Gex

A French semi-soft unpasteurised cow's milk cheese. The aromas and flavours are relatively mild with well-defined fruity and nutty characters. It has a sharp, slightly bitter, but not overpowering taste.

#### Abbot's Gold

This soft and creamy cheddar made by Wensleydale has caramelised onion blended into the cheese during the maturing process.

#### Freshly Brewed Tea & Coffee

#### Raspberry Lauden Chocolates (H) (V)

(H) Halal (V) Vegetarian (VG) Vegan

Guests with severe allergies are advised that we cannot guarantee that any of our dishes are free from any allergen (including peanuts and tree nuts). Please notify a member of staff of any food allergies or special dietary requirements.