

NIGEL'S GREAT BRITISH MENU

GOURMET MENU

Corned Goosnargh Duck, Ham and Scratchings

Riesling, Wairarapa, Paddy Borthwick, North Island,

New Zealand, 2006 125ml

£35.00

£6.35

Muncaster Crab, Tossed Salad, Hen's Egg,
English Mustard Mayonnaise

Coeur de Grain, Rosé, Château de Selle, Domaines Ott,

Côtes de Provence, France, 2007 125ml

£67.50

£11.75

Banks Tomato Consommé, Tomato Caviar,
Organic Garden Herbs, Cheese on Toast

Lonk Lamb Lancashire Hot Pot, Roast Loin,
Pickled Red Cabbage, Organic Tangled
Garden Carrots And Leeks

Pinot Noir, Amayna, San Antonio, Leyda Valley, Chile, 2006

175ml

£60.50

£16.00

Summer Fruit Pudding,
Mrs Kirkham's Lancashire Cheese Ice Cream
Bouteille Call, Bonny Doon, Santa Cruz, California, U.S.A, N.V

70ml

50cl £39.50

£6.50

And / Or Cheese

A Selection of British and Irish Cheeses

*(An £8.00 supplementary charge if taken as an additional
course)*

Ramos Pinto 20 Year Old Tawny, Quinta do Bom Reitro 70ml £13.50

Freshly Ground Northcote Blend Coffee
and Petit Fours

Gourmet Menu £55.00 Per Person

Wine Matching by the Glass £40.60 Per Person

(Excluding Port with Cheese)

This menu is designed for leisurely dining and is to be taken by the entire table