

GOURMET MENU

Treacle Salmon "Just Cooked", Ginger, Chilli,
 Coriander, Charred Spring Onions
*Riesling Kabinett, Wehlener Sonnenuhr, Bernkastel, Mosel,
 Germany, 2010* 175ml **£38.50**
£10.15

Salt Baked Ascroft's Beetroot, Garden Herbs,
 Bomber Cheese Fondue
*Woodcutter's Semillion, Torbreck, Barossa Valley,
 South Australia, 2008* 175ml **£53.50**
£13.90

Foragers Soup, Wild Garlic, Sorrel, Nettle,
 Bittercress, Potato Skins

Breast of Goosnargh Duck, Leg Fritter,
 Spiced Red Cabbage, Turnips, Mead
*Bourgogne Pinot Fin, Domaine Arnoux-Lachaux, Burgundy,
 France, 2007* 175ml **£61.00**
£15.75

Vanilla and Rum Roasted Pineapple,
 Pineapple Jelly, Eccles Cake Ice Cream
*Jurançon Moëlleux, Sélection des Terrasses
 A Capeéu, Domaine Laredya, South West France, 2008* 100ml **£75.50**
£11.40

And / Or Cheese

A Selection of British Cheeses
 served with Northcote homemade Bread Wafers
 and Walnut and Fruit Loaf

(An £8.00 supplementary charge if taken as an additional course)
Ramos Pinto 10 Year Old Tawny, Quinta Da Ervamoira 70ml **£9.80**

Your Choice of Paddy and Scott's Coffee or Tea
 from the Manor and Petit Fours

Gourmet Menu **£60.00 Per Person**

4 Course Gourmet Menu **£52.00 Per Person**

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

Please notify a member of staff of any food allergies or special requirements

All prices include VAT at the current rate of 20%
 An optional 10% Gratuity will be added to your bill