

# GOURMET MENU

Morecambe Bay Shrimps, Mace and Lemon Jelly, Bread Shard <i>Grüner Veltliner, Fred Loimer, Kamptal, Austria, 2011</i>	175ml	£31.00 £8.25
New Seasons Asparagus "Charred", House Cured Ham, Coddled Quails Egg, Morels <i>Sauvignon Blanc, Isabel, Marlborough, New Zealand, 2010</i>	175ml	£41.00 £10.75
Chicken "Hindle Wakes" Tea, Slow Cooked Wing, Yorkshire Rhubarb, Rice Puff		
Milk Fed Cumbrian Lamb, Spring Vegetables, Ramsons and Flowers, Tempura Samphire <i>Rioja Gran Reserva 904, La Rioja Alta, Spain, 1998</i>	175ml	£92.50 £23.65
Iced Eccles Cake, Caramelised Wafers, Grape Sorbet <i>Elysium, Black Muscat, Andrew Quady, California, USA, 2010</i>	70ml	£32.50 Half bottle £7.00
And / Or Cheese		
A Selection of British Cheeses served with Northcote homemade Bread Wafers and Walnut and Fruit Loaf <i>(An £8.00 supplementary charge if taken as an additional course)</i> <i>Ramos Pinto 10 Year Old Tawny, Quinta Da Ervamoira</i>	70ml	£9.80
Your Choice of Paddy and Scott's Coffee or Tea from the Manor and Petit Fours		
<b>Gourmet Menu</b>		<b>£60.00 Per Person</b>
<b><i>Wine Matching by the Glass</i></b>		<b><i>£49.65 Per Person</i></b>
<b><i>(Excluding Port with Cheese)</i></b>		

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