

GOURMET MENU

Warm Loin of Herdwick Mutton, Jerusalem Artichokes,
Honey and Mint Dressing
*Rose of Virginia, Charles Melton, Barossa Valley,
South Australia, 2009* £49.50
125ml £8.75

Native Lobster Dab, Mushy Peas, Lemon Jelly,
Sea Lettuce
Vinhas Velhas, Luis Pato, VR Beiras, Portugal, 2009 £38.00
100ml £5.95

Very Runny Butternut Squash Risotto,
Scorched Seeds, Pumpkin Oil
*Bourgogne Blanc, Cuvée des Forgets, Patrick Javillier,
Burgundy, France, 2008* £51.00
100ml £7.80

Goosnargh Cornfed Duck, "Cottage Pie",
Pak Choi, Kohlrabi
*Pinot Noir, Moutere, Neudorf Vineyards, Nelson,
New Zealand, 2008* £86.00
175ml £22.00

Carpaccio of Red Wine Infused Figs,
Toasted Almond Parfait
*Rasteau Dore Blanc, Domaine de la Soumade,
Rhône Valley, France, 2008* £55.00
70ml £6.00

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 £8.75

Your Choice of Paddy and Scott's Coffee or
Speciality Tea Pig's Tea and Petit Fours

Gourmet Menu £58.00 Per Person

***Wine Matching by the Glass £50.50 Per Person
(Excluding Port with Cheese)***

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