

LISA'S GREAT BRITISH MENU

Wild Rabbit & Leek Turnover, Piccalilli
Gewurztraminer, Hugel, Alsace, France, 2008 £44.00
175ml £11.50

Wild Morecambe Bay Seabass, Shrimp Toastie,
Tomato Liquor, Samphire
Albrarino, Lagar DeCervera, Rias Baxas, Spain, 2009 £40.50
125ml £7.25

Foragers Soup (Bittercress, Nettles,
Chervil & Wild Garlic) Goats Cheese Gnocchi

New Season's Lamb, Crushed Peas, Woodland
Mushrooms, English Onion and Sweetbread Fritter
Isabel, Pinot Noir, Marlborough, New Zealand, 2006 £54.00
175ml £14.00

Hesketh Bank Strawberries, Meringue,
Quiggin's Kendal Mint Cake Water Ice
Brachetto D'acqui, Contero, Strevi, Italy, 2009 £28.50
70ml £6.20

And / Or Cheese

A Selection of British and Irish Cheeses
served with Northcote Lancashire Cheese Crackers
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 £7.75

Your Choice of Coopers Fairtrade Coffee or Speciality
Loose Leaf Teas and Petit Fours

Gourmet Menu £55.00 Per Person

Wine Matching by the Glass £38.95 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. Gratuities at your discretion.
15/06/10