

## VEGETARIAN TASTING MENU

Scorched Leeks, Scorched Leek and Potato Gel,  
Lemon Caviar  
*Sauvignon, Les Vignerons Réunis, Vin de Pays  
du Val de Loire, Loire Valley, France, 2010* £25.00  
125ml £4.70

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

John Midgley's Celeriac 3 ways; Salt Baked,  
Puree & Pickled, Garden Lovage Sauce  
*"Capellania" Rioja Blanco, Marqués de Murrieta, Spain, 2006* £49.50  
125ml £8.75

Lancashire Cheese Soufflé, Tomato Fondue,  
Cheese Foam, Garden Leaves  
*Riesling Kabinett, Wehlener Sonnenuhr, Bernkastel, Mosel,  
Germany, 2010* £39.00  
125ml £7.00

New Seasons Asparagus "Charred",  
Coddled Quails Egg, Morels  
*Sauvignon Blanc, Neudorf Estate, Nelson, New Zealand, 2010* £42.50  
125ml £7.60

English Artichoke Risotto, Chervil, Artichoke Foam  
*Grüner Veltliner, Fred Loimer, Kamptal, Austria, 2010* £31.00  
125ml £5.70

Banana "In Its Own Skin", Coffee and Toffee  
*Noble One Botrytis Semillon, De Bortoli, N.S.W, Australia, 2007* £89.50  
£70ml £9.45

And/or cheese

**A Selection of Four British Cheeses**  
*(An £8.00 supplementary charge if taken as an additional course)*  
*Ramos Pinto 20 Year Old Tawny, Quinta do Bom Retiro* £16.75  
70ml

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

**Tasting Menu** £64.50 Per Person

**Wine Matching by the Glass** £55.00 Per Person  
*(Excluding Port with Cheese)*

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