

VEGETARIAN GOURMET MENU

Coddled Egg Yolk, Goats Cheese Mousse,
Field Mushroom, Truffle, Crunchy Bits
Polish Hill, Riesling, Grosset, Clare Valley, South Australia, 2010 £66.00
125ml £11.50

Salt Baked Ascroft's Beetroot, Garden Herbs,
Bomber Cheese Fondue,
Arneis, Seghesio, Russian River Valley, Sonoma, California, 2010 £55.00
175ml £14.25

Celeriac Soup, Pickled Celeriac, Celery

English Onion Fritter, Gratin Potato,
Wild Mushrooms, Roasted Beets
Chardonnay, Neudorf Vineyards, Nelson, New Zealand, 2008 £57.00
175ml £14.75

Banana "In Its Own Skin", Coffee and Toffee
Château Partarrieu, Sauternes, Bordeaux, France, 2007 £74.50
£70ml £7.95

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 Tea from
the Manor and Petit Fours

Vegetarian Gourmet Menu £58.00 Per Person

Wine Matching by the Glass £48.45 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