



Nigel Haworth & Charles Metcalfe, Lancashire Gourmet Menu, 2nd February 2003

Amuse Bouche  
Slow Braised Chipping Ham, Pea Cream  
Cava, Rosado, Brut - Juve y Champs  
£18.95 Bottle 125ml £3.25

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Potted Morecambe Bay Shrimps, Tiny Herb Salad, Malted Bread, Tabasco  
Esporao Reserva, Alentejo - Herdade do Esporao 2000  
£23.25 Bottle 175ml £6.00

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"Hindle Wakes" Broth  
Goosnargh Chicken Broth flavoured with Dried Plums,  
Brown Rice, Streaky Bacon and Basil

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Lancashire Hot Pot  
Bowland Heather Fed Lamb slowly braised in The Aga,  
Pickled Red Cabbage, Oyster Fritter, Baby Carrots  
Reserva- Marques de Murrieta 1997  
£31.50 175ml Glass

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Apple Crumble Soufflé, Lancashire Cheese Ice Cream