

01

Puffed pork crackling, smoked apple and hazelnut – *Fernando De Castilla, Palo Cortado, Spain*

02

Carpet clam with morels and asparagus

03

Crisp chicken skin, foie gras mousse and aged Parmesan – *Long Beach Chenin Blanc, South Africa 2014, Robertson South Africa*

04

Gold rush apple, caviar and apple liqueur

05

Ribblesdale goats cheese and onion soup with Jabugo ham – *Shaw & Smith Chardonnay, 2013, Adelaide Hills, Australia*

06

Roasted langoustine, ajwain, smoked cauliflower and venison carpaccio – *Lageder Pinot Grigio 2014, Dolomiti, Italy*

07

Braised lamb heart, pearl barley, miso and pickled kohlrabi – *Fleurie Chateau De Raousset 2013, Beaujolais, France*

08

Steamed pigeon, cherry broth and mustard – *Riorret Pinot Noir, 2012, Yarra Valley, Australia*

09

Cured red mullet, confit tomato and bouillabaisse – *Castro Martin Albarino 2013, Rias Raixas, Spain*

10

Braised beef cheek, Txogitxu tartare and choucroute – *St Joseph, Domaine Courbis, 2012, Rhone, France*

11

Manchester tart ice cream – *Innocent Bystander Moscato Rose, 2014, Victoria, Australia*

12

Goats curd, tarragon, pine nuts and blackberry – *Recioto Di Soave Pieropan Le Colombare, 2008, Soave Classico, Italy*

13

Chocolate and hazelnut, coffee and liquorice – *De Bortoli Noble One, 2009, Riverina NSW, Australia*

14

Macaroons and madeleines

To be ordered by the whole table

Cheese Trolley 15

Taster Menu 95

Wine Flight 75