



WINE
NIGHT
TASTING MENU

{ Friday 3rd March 2023 }

£80 PER PERSON, INCLUDING WINES

BREAD

Rosemary and thyme focaccia
picual olive oil and sea salt

SNACK

Lancashire cheese puff

STARTER

Wild garlic potato gnocchi
sheep's curd ricotta, hazelnut and shallot dressing, fresh herbs
Chardonnay, Great Southern, Three Lions, Western Australia

FISH

Pan-fried halibut
deep-fried frickle, parsley mash, caper and lemon sauce
Fruilano/Cortese, Cantina di Custozza, Veneto, Italy

MAIN

Slow-braised beef short rib
balsamic braised onion tarte fine, beef and red wine sauce
Grenache/Syrah, Cotes du Rhone Village, Famille Perrin

DESSERT

Yorkshire rhubarb frangipane tart
with a milk and honey ice cream
Charles Heidseick NV Brut

SWEET

Peppermint dark chocolate truffle