



Neil Wigglesworth, Twin Farms - 1st February 2003

Amuse Bouche  
Tostada Carnitas with Ancho Chili & Cilantro Essence  
Pico De Gallo  
Cumin Crème Fraiche  
Fino Marismeno ,Reserves Especiales -Sanchez Romate  
70ml Glass £4.70

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Armagnac-roasted Chicken Livers on Soft Whipped Foie Gras Tarragon Scented Brandade  
Caramelised White Pearl Onions in Cider Syrup  
Viognier-Chardonnay, Bien Nacido Cuvee - Qupe 2000  
£42.85 Bottle 175ml Glass £10.85

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Seared Black Bean Encrusted Ahi Tuna on Sea Vegetables  
With a Gingered Sushi Rice Pyramid, Yuzu Lemongrass Ponzu Sauce,  
Sea Urchin Foam, Wasabi Tobiko  
Tokay Pinot -Gris, Le Fromentau - Josmeyer 1999  
£34.25 175ml Glass £8.70

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Warm Lancashire Cheese Soufflé with winter Truffles  
And a Grilled Radicchio Corn Salad,  
Muscat Grape Vinaigrette,  
Roasted Pistachio Oil  
Late Picked Muscat - Brown Brothers  
£17.50 Bottle 125ml Glass £3.00

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Noisette of Heather Fed Bowland Lamb farced with Morecambe Bay Shrimp  
Over a Dry-cured Bacon & Artichoke Polenta,  
Lavender-salted Golden Chanterelles, finished with a Smoked Tomato Lamb Jus  
Zinfandel ,Les Vieilles Vignes , Napa Valley - Fife Vineyards 1998  
£48.10 175ml Glass £12.25

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Bubble Sugar Campfire S'mores  
Knob Creek Kentucky Bourbon Cream,  
Chocolate Malt  
Essensia ,Orange Muscat -Andrew Quady , California 1999  
£19.10 175ml Glass£6.50