

MONDAY 27TH JANUARY 2014

ADAM SIMMONDS

FORMERLY OF ADAM SIMMONDS RESTAURANT, MARLOW-ON-THAMES



ROASTED SCALLOP
LEEK, GOATS CURD, LARDO, NASTURTIUM
Riesling, Lawson's Dry Hills, Marlborough, New Zealand, 2010
175ml Glass **£7.25** Bottle **£27.00**



CONFIT FOIE GRAS
FROGS LEGS, GRANNY SMITH, SMOKED EEL
Pinot Gris, Rolly Gassmann, Alsace, France, 2008
125ml Glass **£9.35** Bottle **£53.00**



SLOW COOKED HALIBUT
SALT BAKED CELERIAC, YEAST POTATOES, TRUFFLE BUTTER
M3 Chardonnay, Shaw & Smith, Adelaide Hills, South Australia, 2012
125ml Glass **£12.70** Bottle **£73.00**



ROASTED VENISON
TARTER, PEAR, ROQUEFORT, WALNUT GRANOLA
Cabernet Sauvignon, Ridge Estate, Ridge Vineyards,
Santa Cruz, California, USA, 2009
175ml Glass **£23.25** Bottle **£91.00**



WHITE CHOCOLATE
PINK GRAPEFRUIT, TAPIOCA, COCONUT
Botrytis Riesling, Kayena Vineyard, Tamar Ridge, Tasmania, Australia, 2011
70ml Glass **£9.10** Half Bottle **£43.00**



Your Choice of Artisan Coffee or Tea From The Manor
Served with Chocolates and Seasonal Pastries



Glass Package **£61.65** Bottle Package **£287.00**
Hildon Still and Sparkling Mineral Water **£4.50**



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