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# Hipping Hall

RESTAURANT & ROOMS

**Ratte Potato, Wild Garlic, Shallot**
*Rivaner, Clos des Eglantiers Bastian, Luxembourg, 2015*

**BBQ Mackerel, Spruce Buttermilk, Beetroot**
*Mas Nicot, Agrunelles, Languedoc Roussillon, France, 2015*

**Cumbrian Mallard, Swede, Jerusalem Artichoke**
*Tajinaste, Listan Negro, Tenerife, 2014*

**Caramel Quince, Burnt Butter, Lemon Thyme**
*Jour De Fruit, Monbazillac, South West France, 2014*

**£29.50**

**Matching Wine Package £29.00**

**Courtyard Dairy Cheese, £10.00**

**Ratte Potato, Wild Garlic, Shallot**
*Rivaner, Clos des Eglantiers Bastian, Luxembourg, 2015*

**BBQ Mackerel, Spruce Buttermilk, Beetroot**
*Mas Nicot, Agrunelles, Languedoc Roussillon, France, 2015*

**Yorkshire Pork Jowl, Yeasted Apple, Cabbage**
*Cuvee De Galets, Cote De Rhone, France, 2015*

**Cumbrian Mallard, Swede, Jerusalem Artichoke**
*Tajinaste, Listan Negro, Tenerife, 2014*

**James's Honey, Douglas Fir, Apple Crackling**

**Caramel Quince, Burnt Butter, Lemon Thyme**
*Jour De Fruit, Monbazillac, South West France, 2014*

**£39.50**

**Matching Wine Package £39.00**

**Courtyard Dairy Cheese, £10.00**

FOOD FROM ACROSS THE THREE COUNTIES: LANCASHIRE, YORKSHIRE AND CUMBRIA