

SUNDAY LUNCH AT NORTHCOTE

To Start

Celeriac Cappuccino, Truffle Foam

First Course

Venison Carpaccio, Mushroom Paté, Pickled Damsons, Hazelnuts

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Crispy Croquette of Welfare Friendly Veal, Truffle Mayonnaise, Basil Oil

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Port of Lancaster Smoked Salmon, Lemon Mayonnaise, Ascrofts Beetroot

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Coddled Egg Yolk, Goats Cheese Mousse, Field Mushroom, Truffle, Crunchy Bits

Main Course

Roast Sirloin of Dexter Beef, Yorkshire Pudding, Roast and Purée Potatoes, Seasonal Vegetables, Roast Gravy

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Roast North Sea Cod, White Beans, Bacon, Parsnip

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Slow Cooked Salt Marsh Lamb, Chive and Puree Potatoes, Fine Beans, Confit Tomato

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Butter Puff Pastry Wrapped Goosnargh Chicken, Wild Mushrooms, Jerusalem Artichoke Puree, Kale

Desserts

Valrohna Chocolate Brulée, Vanilla Ice Cream, Baileys Foam

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Lemon Posset, Raspberries, Meringue

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Warm Rice Pudding, Pink Grapefruit, Golden Sultanas, Toasted Hazelnuts

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A Selection of Lancashire and Blue Cheeses

Fair-trade Triple Certified Espresso Coffee, served to your preference with Eccles Cake

4-course Menu Price £36.00

Children £18.00

Please notify a member of staff of any food allergies or special requirements

All prices include VAT at the current rate of 20%
An optional 10% Gratuity will be added to your bill