

SUNDAY LUNCH AT NORTHCOTE

To Start

Ascrofts Cauliflower Soup, Curried Cauliflower, Espuma

First Course

Treacle Cured Salmon, Crispy Langoustine, Pickled Ginger, Coriander

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Wild Rabbit & Leek Turnover, Piccalilli

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Soft Free Range Egg, Melted Leagram's Curd Cheese, Nutmeg Foam

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English Quail, Breast, Faggot, Cauliflower, Mushroom Ketchup

Main Course

Sirloin of Aged Dexter Beef (5 Weeks), Yorkshire Pudding, Roast and Purée Potatoes, Seasonal Vegetables, Roast Gravy

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Gloucester Old Spot Pork Fillet and Belly, Kohlrabi, Organic Garden Plums, Quavers

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Butter Puff Pastry Wrapped Loin of Lonk Lamb, Caramelised Onion, Organic Garden Calverno Cabbage

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Slow Cooked Monkfish Caesar Salad, Organic Garden Salad Leaves, Bacon, Bread Shards

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Desserts

Melting Chocolate Pudding, White Chocolate Sauce

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Poached Organic Garden Plums, Grasmere Honey and Thyme Ice Cream, Honeycomb

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Fine Orchard Apple Tart, Vanilla Ice Cream, Flowers

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A Selection of Lancashire and Blue Cheeses

Fairtrade Triple Certified Espresso Coffee, served to your preference with Eccles Cake

4-course Menu Price £35.00

Children £17.50

Nigel's new Obsession Celebration Cookbook 54 Chefs 128 Recipes now for sale at £35.00 per copy available at Reception

Please notify a member of staff of any food allergies or special requirements
All prices include vat at the current rate Gratuities at your discretion