

# northcote

## Four Course Gourmet Menu

WYE VALLEY ASPARAGUS  
Sheep's Curd, Sorrel

*Woodcutter's Semillon, Torbreck, Barossa Valley, Australia, 2012, 125ml*

WARM CURED CHALK STREAM TROUT  
Clam Butter, Cucumber, Samphire

*Chablis 1er Cru, Les Vaillons, Billaud-Simon, Burgundy, France, 2015, 125ml*

CHARCOAL GRILLED ROSE BEEF  
Wild Garlic Gremolata, Jersey Royals, Shoots

*Pinot Noir, Coralillo, Matetic, San Antonio, Chile, 125ml*

"MILLE FEUILLE"  
Amalfi Lemon, Poppy

*Moscato d'Asti, Pio Cesare, Piedmont, Italy, 2016 70ml*

Gourmet Menu  
£70.00 per person

Wine flight £40.25 per person  
70ml wine flight £25.00 per person

## Four Course Plant Based Gourmet Menu

CHARGRILLED WYE VALLEY ASPARAGUS  
Sheep's Curd, Sorrel

*Woodcutter's Semillon, Torbreck, Barossa Valley, Australia, 2012, 125ml*

ASCROFT'S BEETROOT  
Yellow Beet, Verjus and Thyme

*Eagles' Nest Merlot, Constantia, Coastal Region, South Africa, 2013, 125ml*

CHARCOAL GRILLED LEEK  
Wild Garlic Gremolata, Jersey Royals, Shoots

*Pinot Noir, Coralillo, Matetic, San Antonio, Chile, 125ml*

"MILLE FEUILLE"  
Amalfi Lemon, Poppy

*Moscato d'Asti, Pio Cesare, Piedmont, Italy, 2016 70ml*

Plant-based Gourmet Menu  
£63.00 per person

Wine flight £40.25 per person  
70ml wine flight £25.00 per person