

# northcote

## Four Course Gourmet Menu

WYE VALLEY ASPARAGUS  
Sheep's Curd, Sorrel

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

SQUAB PIGEON  
Beetroot, Verjus and Thyme

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

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

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

"MILLE FEUILLE"  
Amalfi Lemon, Poppy

*Riesling Auslese, Brauneberrger Juffer Sonnenuhr, Fritz Haag, Mosel, Germany, 2016, 70ml*

Gourmet Menu  
£70.00 per person

Wine flight £39.00 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

*Riesling Auslese, Brauneberrger Juffer Sonnenuhr, Fritz Haag, Mosel, Germany, 2016, 70ml*

Plant-based Gourmet Menu  
£63.00 per person

Wine flight £39.00 per person