

northcote

Six Course Tasting 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

LANCASHIRE CHEESE "QUICHE"

Smoked Bacon, Watercress

Hiruzta, Hondarribi Zuri, Getariako Txakolina, Vasque Country, Spain, 2018, 125ml

WARM CURED CHALK STREAM TROUT

Clam Butter, Cucumber, Samphire

Chablis 1er Cru Mont de Milieu, Billaud-Simon, Burgundy, France, 2012, 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

Tasting Menu

£90.00 per person

Wine flight £61.75 per person

Six Course Plant Based Tasting 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

LANCASHIRE CHEESE "QUICHE"

Watercress

Hiruzta, Hondarribi Zuri, Getariako Txakolina, Vasque Country, Spain, 2018, 125ml

WARM ROASTED CELERIAC

Truffle, Morels, Butter

Chablis 1er Cru Mont de Milieu, Billaud-Simon, Burgundy, France, 2012, 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 Tasting Menu

£72.00 per person

Wine flight £61.75 per person