

northcote

Six Course Tasting Menu

CHARGRILLED WYRE VALLEY ASPARAGUS

Sheep's Curd, Sorrel

Arinto, Casal Sta Maria, Lisboa, Portugal, 2014

SLOW COOKED COPPER MARAN EGG

"Baked Potato" Flakes

Crémant de Loire, Langlois Chateau, Loire Valley, France, NV

OX

Aged Sour Cream, Cucumber Pickle, Dill

Directors Reserve, Tokara, Stellenbosch, South Africa, 2015

SCARLET PRAWN

Black and White Garlic, Parmesan

Luis Pato, Bairrada Branco Vinhas Velhas, Portugal, 1991

YORKSHIRE DUCK

Smoked Bacon, Turnip, Parsley

Pinot Noir Bannockburn, Felton Road, Central Otago, New Zealand, 2017

COCONUT

Lime & Chocolate

Riesling Auslese, Sonnenuhr, Heinrichshof, Mosel, Germany, 2017

Six Course Plant Based Tasting Menu

CHARGRILLED WYRE VALLEY ASPARAGUS

Sheep's Curd, Sorrel

Arinto, Casal Sta Maria, Lisboa, Portugal, 2014

SLOW COOKED COPPER MARAN EGG

"Baked Potato", Flakes

Crémant de Loire, Langlois Chateau, Loire Valley, France, NV

ROASTED COURGETTE

Aged Sour Cream, Cucumber Pickle, Dill

Directors Reserve, Tokara, Stellenbosch, South Africa, 2015

ROASTED CELERIAC TORTELLINI

Copper Maran Egg, Truffle Butter

Luis Pato, Bairrada Branco Vinhas Velhas, Portugal, 1991

ERYINGI MUSHROOM

Turnip, Parsley

Pinot Noir Bannockburn, Felton Road, Central Otago, New Zealand, 2017

COCONUT

Lime & Chocolate

Riesling Auslese, Sonnenuhr, Heinrichshof, Mosel, Germany, 2017