

Starters

Mrs Kirkham's Cheese Souffle, Pickled Beetroot, Foaming Cheese Sauce	£9.50
Salt Baked Ascroft's Beetroot, Whipped Curd, Smoked Pine Nuts, Thyme Ash	£10.50
Soup of the Season, Kitchen Bits & Bread	£8.00
Rare Breed Pork "Pie", Jelly & Pickles	£10.75
Rabbit Turnover, Piccalilli, Watercress (Lisa's Winning Great British Menu Dish 2010)	£12.00
Wester Ross Salmon Gravlax, Pickled Cucumber, Horseradish Snow, Dill	£12.50
Tempura Cod Cheek, Roast Garlic & Sorrel Aioli, Chicory	£12.00
Wellgate Smoked Salmon, Capers, Shallots, Brown Bread	£17.50
Seafood "Cocktail", Acidulated Tomato, Pickled Cucumber, Devilled Egg	Market Price

Main Courses

“Steak & Chips”, Whole Roasted Fillet of Beef, Marrowbone, Mushroom, Triple Cooked Potatoes	£38.00
Salt Aged Beef Wellington, Young Carrots, Gratin Potato	£35.00
Yorkshire Duck, Smoked Bacon, Turnip, Parsley	£35.00
Herb Crusted Rack of Cumbrian Lamb, Wood Roasted Leek, Sheep’s Curd & Sorrel	£28.00
Herb Roasted Goosnargh Chicken, Leg Bolognese, Crispy Potato, Celeriac	£27.00
Roast Halibut, Caramelised Cauliflower, Raisin & Grape	Main £26.00 Starter £12.50
Seasonal Fish of the Day, New Potatoes, Seasonal Vegetables, Tartare Sauce	Market Price
North Sea Cod, Wild Mushroom Ragout, Caper & Lemon	Main £20.00 Starter £10.00
Butter Puff Pastry Wrapped Wild Mushrooms, Spinach, Butter Sauce	£20.00
Roasted Aubergine, “White Curry”, Lime, Coriander	£19.50
Roasted Cauliflower, Honey Yoghurt, Raisin & Caper	£19.75

During August and up to January, Lisa Goodwin – Allen can create specific Game dishes.

ADDITIONAL SIDE DISHES

Seasonal Vegetables	£4.50
New Potatoes	£4.00
Tulip of Chips	£5.50
Purée Potatoes	£4.00
Northcote House Salad	£4.00

Please notify the team of any allergies or intolerances.

Desserts

Retro Brandy Snap filled with Vanilla Ice Cream & Seasonal Fruits	£12.50
Sticky Toffee Pudding, Toffee Sauce	£9.00
Northcote Seasonal Tart	£10.00
Chocolate, Hazelnut, Lime	£15.50
Melting Chocolate Fondant, Double Cream Ice Cream	£9.50
Blackcurrent Soufflé "Cobbler", Liquorice Ice Cream (Maximum 20 guests)	£15.00
Banana Cheesecake, Caramelised Banana, Chocolate and Honeycomb Ice Cream	£10.00
Bramley Apple Cheesecake, Apple Cider Sorbet	£12.50
Northcote Seasonal "Trifle"	£9.50
Lisa Goodwin-Allen's "Showstopper" Dessert	£20.00

SAVOURY AND CHEESE OPTIONS

Lancashire Bomber Cheese on Toast, Lea & Perrins £8.50
With Bacon £10.00

A Selection of Local Cheeses served with Northcote Homemade Crackers and Walnut and Fruit Loaf £9.00
Half portion £4.50

A Selection of Artisan Cheese from the Northcote Cheese Board served with Peter's Yard Crackers and Homemade Bread
5 Cheeses £15 7 Cheeses £20

Tea & Coffee £2.50

Tea, Coffee & Eccles Cakes £3.50

Tea, Coffee & Sweet Treats £4.50

Gourmet Menu

Indulge in the ultimate Michelin star dining experience. Created by Lisa Goodwin-Allen, the 5 course menu takes you on a culinary journey.

To be enjoyed by your whole party, Lisa's passion for the finest seasonal ingredients shines through in the showstopping dishes which are a treat for the eyes and the palate.

Sample Menu

CHILLED ISLE OF WIGHT TOMATOES
"Pan-Con Tomato", Basil

ENGLISH PEAS
Tiny Raviolis, Sweet Bacon, Mint Essence, Flowers

CORNISH DAY BOAT TURBOT
Steamed Mussels, Nasturtium, Citrus

LAKE DISTRICT LAMB
Onion Sausage, White Carrot, Sheep's Curd, Lovage

ANNABEL "STRAWBERRY TRIFLE"
Lemon Thyme, Caramelised Cream

Your choice of freshly grounds Columbian Huila & El Salvador blend coffee or a selection of loose leaf tead served with Petits Fours

£85.00 per person

Please notify a member of staff of any food allergies or special requirements

All prices include VAT

An optional 12.5% service charge will be added to your bill.