

Sunday Lunch Menu

Sunday Lunch in the Louis Roederer Rooms at Northcote is an opportunity to relax and enjoy an indulgent Michelin star dining experience. Designed by Lisa Goodwin-Allen the menu maintains the long-standing tradition of the Sunday Roast but features Lisa's unmistakable contemporary twists to delight the palate.

Please choose one starter, one main course and one dessert for your party to enjoy.

STARTERS

MRS KIRKHAM'S CHEESE SOUFFLÉ
Pickled Beetroot, Foaming Cheese Sauce

RARE BREED PORK 'PIE'
Jelly & Pickles

SALMON GRAVLAX
Pickled Cucumber, Dill, Horseradish Snow

RABBIT TURNOVER
Piccalilli, Watercress

MAIN COURSES

ROAST RUMP OF BEEF
Yorkshire Pudding, Roast and Purée Potato,
Seasonal Vegetables, Roast Jus

AGED RARE BREED PORK NECK RIBEYE
Olive Oil Potatoes, Scorched & Pickled Alliums, Soot

CUMBRIAN LAMB CUTLET
Shoulder Crunch, Black Garlic, Brassicas

NORTH SEA COD
Wild Mushroom Ragout, Capers & Lemon

AUBERGINE 'PARMIGIANA'
Heirloom Tomatoes, Crispy Onions

DESSERTS

STICKY TOFFEE PUDDING
Toffee Sauce

ORGANIC APPLE TRIFLE
Horlicks Mousse, Sorbet, Crisps

NORTHCOTE SEASONAL TART**

SELECTION OF CHEESES FROM THE NORTHCOTE TROLLEY
Northcote Bread, Wafers, Walnut and Fruit Loaf

** Fruits subject to seasonality

3 COURSES
£42.00 per person

4 COURSES
WITH SEASONAL SOUP
£47.00 per person

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

All prices include VAT at the current rate of 20%
An optional 12.5% service charge will be added to your bill.