



Gourmet Menu

Indulge in the ultimate Michelin star dining experience. Created by Lisa Goodwin-Allen, the gourmet 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 ground Columbian Huila & El Salvador blend coffee or a selection of loose leaf tea served with Petits Fours

5 courses
£95.00 per person

4 courses
£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.



Starters

Salt Baked Ascroft's Beetroot, Whipped Curd, Smoked Pine Nuts, Thyme Ash	£10.50
Soup of the Season, Kitchen Bits & Bread	£8.00
Chicken Turnover, Piccalilli, Watercress	£13.50
Wester Ross Salmon Gravlax, Pickled Cucumber, Horseradish Snow, Dill	£13.50
Tempura Cod Cheek, Roast Garlic & Sorrel Aioli, Chicory	£12.00
Wellgate Smoked Salmon, Capers, Shallots, Brown Bread	£12.50

Please notify the team of any allergies or intolerances.



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
Herb Roasted Chicken "Diane", Chicken Fat Onion, Hispi Cabbage, Parsley	£28.50
Wester Ross Salmon, Warm Tartar Sauce, Herbed Potatoes	Main £26.50 Middle £17.50
North Sea Cod, Romantica Tomato, Lemon, Basil	Main £20.00 Middle £15.00
Roasted Aubergine, "White Curry", Lime, Coriander	£19.50
Roasted Cauliflower, Honey Yoghurt, Raisin & Caper	£19.75
New Season Lamb Cutlet, Sticky Belly, Wood-Roasted Leek, Sheep's Curd, Lyonnaise Potato	£31.50

During August and up to the end of 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



Desserts

Sticky Toffee Pudding, Toffee Sauce £9.00

Northcote Seasonal Tart £10.00

Lemon Meringue Gateau, Runny Cream, Smashed Meringue £12.00

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 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 £3.50

Tea, Coffee & Handcrafted Chocolates £5.00