

The Seasonal Sunday Lunch Menu

Three courses including coffee from £45.00

To Begin or add as a Middle Course

Celeriac "Minestrone", Celeriac Pillows, Root Pearls, Chervil £8.75

Chablis, Domaine Séguinot-Bordet, France, 2019

70ml £5.10 | 125ml £9.10 | 175ml £12.80

Yorkshire Chicken, Liver Parfait, Granny Smith Apple, Prune £8.75

Rock Angel, Château D'Esclans, Côtes de Provence, France, 2019 (Rose)

70ml £8.80 | 125ml £14.70 | 175ml £21.10

Heirloom Beetroot, Smoked Eel, Basil, Horseradish Snow £8.75

Alvarinho, Soalheiro, Portugal, 2019

70ml £6.10 | 125ml £10.50 | 175ml £14.70

Seasonal Speciality – To begin or add as a Middle Course

Crispy Wild Sea Bass, Dill Emulsion, Lemon & Caper £19.50

Soave La Rocca, Pieropan, Verona, Italy, 2019

70ml £9.20 | 125ml £17.30 | 175ml £24.20

Main Course

Traditional Seasonal Sunday Roast Speciality

Waterford Farm Sirloin of Beef, Sticky Rib Yorkshire Pudding, "Traditional Bits"
£35.00

Syrah Mourvedre, The Liberator, Hemel-en-Aarde, SA, 2017

70ml £7.10 | 125ml £12.70 | 175ml £17.70 | Bottle £71.00

Warm Cured Salmon, Potted Shrimps, Cucumber, Sea Herbs, Buttered New Potatoes £22.50

Contino Blanco, Rioja, Spain, 2018

70ml £6.90 | 125ml £12.40 | 175ml £17.20

Cumbrian Lamb, Sticky Shoulder, Lemon & Caper £22.50

Rioja Reserva, Marqués de Murrieta, Spain, 2016

70ml £7.00 | 125ml £11.75 | 175ml £16.75

Autumn Mushroom "Risotto", Crispy Hen of The Woods, Goat Curd, Mead £22.50

Rully, Jean-Baptiste Ponsot, Burgundy, France, 2018

70ml £7.30 | 125ml £13.00 | 175ml £18.10

Dessert

Chocolate Cylinder, Smoked Nuts, House Dried Grapes, Fig Leaf Ice Cream £8.75

Recioto della Valpolicella, Cantina di Negrar, Italy, 2018 70ml £12.00

Orchard Apple Crumble, Walnut, Cinnamon Custard £8.75

Château Dereszla 5 Putonnyos Tokaji Aszú, Hungary, 2016 70ml £14.25

Two British Cheeses A selection from The Courtyard Dairy served with Peter's Yard Crackers £8.75

10yr Tawny Port, Quinta do Eryamoira, Ramos Pinto 70ml £14.65

Seasonal Speciality

Valrhona Chocolate, Hazelnut & Lime £19.50

Moscatel de Setubal, Sivipia, Portugal, 2018

70ml £5.20

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Freshly ground Colombian Huila & El Salvador Blend Coffee
or a selection of Teas served with a Chocolate £5.00

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The Northcote Cheeseboard

A selection from The Courtyard Dairy served with Peter's Yard Crackers & Homemade Bread

5 Cheeses £15.00 // 7 Cheeses £20.00

Belu Mineral Water

Belu is a UK based bottled water company that operates to the highest environmental and ethical standards and donates 100% of its profits to WaterAid.

Belu Water Still & Sparking – 330ml £2.50 / 75cl £5.00

Autumn Wines by Coravin

The Coravin system allows us to give our guests the opportunity of having a glass of the most famous wines in the world. Coravin enables us to pour without removing the cork and preserving the wine with Argon so the wine always tastes like it has just been opened.

Puligny-Montrachet, Domaine Alain Chavy, France 2016

70ml £12.80 | 125ml £22.90 | 175ml £32.00 | Bottle £132.00

Château Léoville Barton, 2ème Classé, 2009

70ml £24.70 | 125ml £44.10 | 175ml £61.80 | Bottle £260.00

Château d'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France 1990

70ml £60.00 | Half Bottle £295.50