

northcote

A STAFFORD COLLECTION HOTEL

The Five Course Summer Gourmet Menu

Orkney Scallop

Isle of Wight Tomato, Basil

Clos Mireille, Domaine Ott, Côtes de Provence, 2020

125ml £18.70 Bottle £107.00

Norfolk Quail

Mushroom, Young Turnip, Bacon

Pinot Gris, Lismore, Ata Rangī, 2018

125ml £15.00 Bottle £85.00

Chalk Steam Trout

Mussel Butter, Charred Yellow Courgette, Chervil

Viognier, The Foundry, Stellenbosch, 2018

125ml £9.50 Bottle £51.50

75 Day Aged Lake District Beef

Smoked Marrowbone, Slow Cooked Onion, Watercress

Hochar, Chateau Musar, Bekaa Valley, 2018

125ml £9.70 Bottle £53.00

English Strawberries

Yuzu & Almond

Brachetto d'Acqui, Contero, Piedmont, 2020 (V)

100ml £11.40 Half Bottle £37.00

Your choice of freshly ground Colombian Huila & El Salvador Blend Coffee or a selection of Teas served with handmade chocolates

£95.00 per person

Matched wine flight by the glass **£64.30**

Matched wine flight by the bottle **£333.50**

All wines from the flight are available independently by the glass in

70ml, 125ml and 175ml measures

Wines subject to change

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

Please notify a member of staff or any food allergies or intolerances. An optional 12.5% service charge will be added to your bill.

This menu is designed for leisurely dining – please allow 2.5 – 3 hours.

This is to be taken by the entire table. Menu is subject to change.