

The Seasonal Lunch Menu

Three courses including coffee from £45.00

To Begin or add as a Middle Course

Celeriac "Minestrone", Celeriac Pillow, Root Pearls, Chervil **£8.75**

Chablis, Domaine Séguinot-Bordet, France, 2019
70ml £5.10 | 125ml £9.10 | 175ml £12.80

Norfolk Quail, 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 £21.20

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

Alvarinho, Soalheiro, Portugal 2019
70ml £6.10 | 125ml £10.50 | 175ml £14.70

Seasonal Speciality

Tempura Scallops, Dill Emulsion, Lemon & Caper **£22.50**

Soave La Rocca, Pieropan, Verona, Italy 2019
70ml £9.65 | 125ml £17.30 | 175ml £17.70

Main Course

North Sea Hake, Potted Shrimps, Cucumber, Sea Herbs, Buttered New Potatoes **£22.50**

Chateau Musar Blanc, Bekaa Valley, Lebanon 2010 (V) (O)
70ml £8.90 | 125ml £15.80 | 175ml £22.10

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

Seasonal Speciality

Salt Aged Beef, Marrowbone Mushroom, Green Peppercorn, Triple Cooked Chips **£45.50**

Syrah Mourvedre, The Liberator, Hemel-en-Aarde, SA, 2017
70ml £7.10 | 125ml £12.70 | 175ml £17.70 | Bottle £71.00

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

Crème Caramel, Frozen Plum Crumble **£8.75**

Essensia, Orange Muscat, Andrew Quady, California, USA 2016 70ml £9.70

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 2017
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**

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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**

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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**