

The Seasonal Sunday Lunch Menu

Three courses including coffee from £48.00

Please note all menus are subject to change.

To Begin or add as a Middle Course

Heirloom Beetroot, Buttermilk, Frozen Blackcow Cheese, Hyssop **£9.50**

Redoma Rosé, Dirk Niepoort, Portugal 2019

70ml £6.20 | 125ml £10.25 | 175ml £14.70 | Bottle £56.00

Aged Beef Meatball, Pickled Cucumber, Sourcream, Toasted Brioche **£9.50**

Pinot Noir, Grace Bridge, USA 2018

70ml £4.50 | 125ml £7.50 | 175ml £10.70 | Bottle £39.00

Shellfish Cappuccino, Rouille, Prawn Toast **£9.50**

James Martin Signature, Chardonnay-Marsanne, Pays D'OC France, 2020

70ml £6.20 | 125ml £10.35 | 175ml £14.70 | Bottle £56.00

Seasonal Speciality

Oat Crusted Turbot

Cucumber Pickle, Lemon, Dill **£19.50**

Albariño, Bodegas Terras Gauda, O Rosal, Rías Baixas, Spain, 2020

125ml Glass £11.00 | Bottle £60.00

Main Course

Salt Aged Pork, Sticky Sausages, Alliums, Black & White Garlic, Sour Cream Potato **£24.00**

Chianti Rufina, Riserva, Fattoria Selvapiana, 2018 (V)(O)

70ml £9.50 | 125ml £16.90 | 175ml £23.50 | Bottle £95.00

North Sea Hake, Parsley, "Tartare", Young Leek, Triple Cooked Chips **£24.00**

Albariño, Bodegas Terras Gauda, O Rosal, Rías Baixas, Spain, 2020

70ml £6.60 | 125ml £12.50 | 175ml £15.70 | Bottle £60.00

White Root Gratin, Wild Mushroom, Tarragon **£24.00**

Pouilly Fumé, André Dezat et Fils, France, 2020

70ml £5.90 | 125ml £9.85 | 175ml £14.10 | Bottle £53.00

Traditional Seasonal Sunday Roast Speciality

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

Orgo, Saperevi, Old Vines, 2019

70ml £7.00 | 125ml £12.00 | 175ml £17.00 | Bottle £63.00

Dessert

Peanut, Valrhona Chocolate, Sticky Caramel, Vanilla Pod Ice Cream **£9.50**

Moscatel de Setúbal, Sivipa, Portugal, 2018

70ml £5.20 | Bottle £77.00

"Manchester Tart", Banana, Raspberry **£9.50**

Essensia, Orange Muscat, Andrew Quady, California, USA 2016

100ml £10.00 | Half Bottle £44.00

Two British Cheeses, A selection from The Courtyard Dairy served with Peter's Yard Crackers **£9.50**

Boal, 5yr old reserve, Vinhos Barbeito, Maderia

70ml £8.10

Seasonal Speciality

Yorkshire Rhubarb

Honeycomb "Semi Freddo", Fennel Pollen **£18.50**

Elysium, Black Muscat, Andrew Quady, California, 2016

70ml £10.00 | Half Bottle £44.00

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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**

10yr Tawny Port, Quinta do Eryamoira, Ramos Pinto

70ml £14.65 | Bottle £97.50

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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.

Still & Sparkling

330ml **£2.50** | 75cl **£5.00**

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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