

# The Five Course Summer Gourmet Menu

**Gourmet Menu available from 12noon – 1.30pm**

**Pre-order required on Saturday & Sunday**

**Please note all menus are subject to change.**

## **Orkney Scallops**

Isle of Wight Tomatoes, Basil

*Assyrtiko, Cuvee Monsignori, Agyros Estate, Santorini, Greece, 2018*

125ml Glass £18.50 | Bottle £105.00

## **Roasted Veal Sweetbread**

White Mushroom, Tarragon, Caper

*Foral de Evora Branco, VR Alentejo, Fundacao Eugenio de Almeida, Portugal, 2020*

125ml Glass £10.00 | Bottle £54.00

## **North Sea Cod**

Steamed Mussels, Chervil & Whey

*Viognier, The Foundry, Stellenbosch, South Africa, 2020*

125ml Glass £9.70 | Bottle £52.00

## **Roast Guinea Hen**

Fermented Gooseberry, Sweet Turnip, Elderflower

*Pinot Noir, Carpe Diem, Anderson Valley, California USA, 2017*

125ml Glass £17.20 | Bottle £97.00

## **English Strawberries**

Yuzu Yoghurt, Sorrel

*Nyetimber, Demi-Sec, Sussex, England NV(V)*

125ml £14.85 | Bottle £83.00

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

**£115.00 per person**

## **Wine Flight**

Wine Glass Package **£70.25**

Wine Bottle Package **£391.00**

*Wines subject to change.*

## **Belu Mineral Water**

100% of the profits go to WaterAid

Still or Sparkling 330ml **£2.50** | 75cl **£5.00**

# The Seasonal Lunch Menu

Three courses including coffee from £48.00

## To Begin or add as a Middle Course

**Chalk Stream Trout Tartare**, Horseradish Buttermilk, Lemon & Seaweed **£9.50**  
*Macon La Roche Vineuse, Chanson, France 2017*  
70ml **£5.60** | 125ml **£9.30** | 175ml **£13.30** | **Bottle £50.00**

**Chilled Tomato Consommé**, Cheese Dumplings, Acidulated Tomatoes, Basil **£9.50**  
*Rock Angel, Château d'Esclans, Côtes de Provence, France 2020*  
70ml **£8.80** | 125ml **£15.00** | 175ml **£21.10** | **Bottle £84.00**

**Cumbrian Sticky Lamb Belly**, Wholegrain Mustard, Cucumber Pickle, Mint **£9.50**  
*Le Fromentau, Pinot Gris, Josmeyer, Alsace, France*  
70ml **£8.90** | 125ml **£14.80** | 175ml **£21.20** | **Bottle £83.00**

### Seasonal Speciality, To Begin or add as a Middle

**Crispy Turbot**, Warm Tartare, Dill, Capers **£24.50**  
*Nyetimber NV, West Chilington, West Sussex, England*  
125ml **£15.20** | 175ml **£21.70** | **Bottle £85.00**

## Main Course

**Slow Cooked Duck Leg**, Curry, Summer Pods, Lime **£24.00**  
*Chianti Classico, Fontodi, Italy, 2018 (O)*  
70ml **£8.40** | 125ml **£14.00** | 175ml **£20.00** | **Bottle £78.00**

**North Sea Cod**, "Nicoise", Black Olive, Soft Quail Egg, Parsley **£24.00**  
*Albariño, Bodegas Terras Gauda, O Rosal, Rías Baixas, Spain, 2020*  
70ml **£6.60** | 125ml **£11.00** | 175ml **£15.70** | **Bottle £60.00**

**Young Cauliflower Risotto**, Confit Shallot, Yoghurt, Frozen Cheese **£24.00**  
*Sauvignon Blanc, Mount Vernon, New Zealand 2021*  
70ml **£3.80** | 125ml **£6.40** | 175ml **£9.10** | **Bottle £32.00**

### Seasonal Specialities

**Salt Aged Beef**, Marrowbone Mushroom, Peppercorn, Triple Cooked Chips **£55.00**  
*Orgo, Saperevi, Old Vines, Georgia 2019*  
70 ml **£6.90** | 125ml **£11.50** | 175ml **£16.40** | **Bottle £63.00**

### NORTHCOTE'S SUMMER ROSE HOUSE POUR

*Rock Angel is Northcote's selected house pour for this Summer. It is created by Chateaux d'Esclans which is a magical property in the heart of Provence. Most of you know their leading wine Whispering Angel better but this is more premium. It is rich with good minerality, with a touch of oak that is creamy with a fabulous texture. Rock Angel is powerful, edgy and has attitude.*

*Rock Angel, Château d'Esclans, (Rosé), Côtes de Provence, France 2020*  
70ml **£8.80** | 125ml **£15.00** | 175ml **£21.10** | **Bottle £84.00**

## Dessert

**Caramel Chocolate "Brulee"**, Mango, Passionfruit, Basil **£9.50**  
*Rolly Gassmann Haguenu de Bergheim Gewurztraminer Vendange Tardive, Alsace, France 2015*  
70ml **£12.40** | **Bottle £120.00**

**Strawberry "Shortcake"** Vanilla, Pistachio **£9.50**  
*Demi-Sec, Nyetimber, Sussex, NV*  
100ml **£11.90** | **Bottle £83.00**

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

### 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**

### 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**

### 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**

### 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.

Garrus, Château d'Esclans, Côtes de Provence, France 2014  
70ml **£23.00** | 125ml **£38.50** | 175ml **£55.00** | **Bottle £225.00**

Puligny-Montrachet, Domaine Alain Chavy, France, 2016  
70ml **£12.80** | 125ml **£22.90** | 175ml **£32.00** | **Bottle £132.00**

Valbuena 5°, Reserva, Bodegas y Viñedos Vega Sicilia, 2012 (V)  
70ml **£23.60** | 125ml **£39.40** | 175ml **£56.20** | **Bottle £230.00**

Château d'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France, 1990  
70ml **£60.00** | **Half Bottle £295.50**