

The Seasonal Lunch Menu

Three courses including coffee from £48.00

To Begin or add as a Middle Course

Cornish Crab Tart, English Apple, Radish, Chervil **£9.50**

Woodcutter's Semillion, Torbreck, Barossa Valley, Australia, 2021
70ml £7.10 | 125ml Glass £11.85 | 175ml £16.90 | Bottle £65.00

Frothy Sweetcorn Soup, Mushroom Dumpling, Coriander **£9.50**

Gewurztraminer, Les Folastris, Jasmeyer, 2016
70ml £9.10 | 125ml Glass 15.20 | 175ml £21.70 | Bottle £85.00

Quail "Kiev" Lemon, Parsley **£9.50**

Redoma Rosé, Dirk Niepoort, Portugal, 2021
70ml £6.20 | 125ml Glass £10.40 | 175ml £14.80 | Bottle £56.00

Seasonal Speciality, To Begin or add as a Middle

Orkney Scallop

Isle of Wight Tomatoes, Basil **£24.50**

Rock Angel, Château D'Esclans, Côtes de Provence, France, 2020
70ml £8.80 | 125ml £15.00 | 175ml £21.10 | Bottle £84.00

Main Course

Sea Bream, "Ratatouille, Charred Courgette, Smoked Aubergine, Lime **£24.00**

Albariño, Bodegas Terras Gauda, O' Rosal, Rias Baixas, Spain, 2021
70ml £6.10 | 125ml Glass £10.15 | 175ml £14.50 | Bottle £55.00

Cumbrian Lamb, Sticky Belly, Butternut, Sheep's Curd **£24.00**

Pinot Nior, Dial P For Pinot, The Liberator, Episode 35, Paarl, South Africa, 2020
70ml £6.40 | 125ml Glass £10.70 | 175ml £15.25 | Bottle £58.00

Potato & Onion Risotto, Frozen Cheese, Whey Foam **£24.00**

Chablis, Domaine Séguinot-Bordet, Burgundy, France, 2021
70ml £6.10 | 125ml £10.15 | 175ml £14.50 | Bottle £55.00

Seasonal Specialities

Salt Aged Beef Fillet

Marrowbone Mushroom, Peppercorn, Triple Cooked Chips **£55.00**

Aalto, Ribera del Duero, Spain, 2018
70 ml £10.10 | 125ml £16.85 | 175ml £24.05 | Bottle £95.00

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

Valrhona Chocolate, Blackcurrant, Caramel Chocolate Wafer **£9.50**

Elysium, Black Muscat, Andrew Quady, California, 2018
70ml £10.20 | Half Bottle £45.00

English Raspberries & Elderflower, Raspberry Sorbet, Caramelised Pastry **£9.50**

Demi-Sec, Cuvee Chérie, Nyetimber, Sussex, NV, England
125ml £14.65 | Bottle £82.00

Two British Seasonal Cheeses

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

10yr Tawny Port, Quinta do Eryamoira, Ramos Pinto, Portugal
70ml £10.60 | Bottle £100.00

Seasonal Speciality

"Tiramisu"

Calamansi, Coffee **£16.50**

Vin Santo Trentino, Arele, Italy, 2003
70ml £15.30 | 50cl Bottle £98.00

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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 **£18.50** // 7 Cheeses **£22.00**

20yr Tawny Port, Quinta do Bom Retiro, Ramos Pinto, Portugal
70ml £17.10 | Bottle £165.00

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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.

Still & Sparkling

330ml **£2.00** | 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.

Cristal Brut, Louis Roederer, Reims, France 2012

125ml **£60.00** | 175ml **£85.00** | Bottle **£350.00**

Puligny Montrachet, Domaine Alain Chavy, Burgundy France 2014 (Magnum)

70ml **£15.60** | 125ml **£26.00** | 175ml **£75.00** | Bottle **£300.00**

Valbuena 5°, Reserva, Bodegas y Viñedos Vega Sicilia, Ribera Del Duero, Spain 2012 (V)

70ml **£25.60** | 125ml **£42.65** | 175ml **£60.95** | Bottle **£250.00**

Château d'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France, 1983

70ml **£74.00** | Bottle **£730.00**

The 5 Course Autumn Gourmet Menu

Gourmet Menu available from 12noon – 1.30pm Wednesday – Friday

A Pre Order is Preferred Saturday & Sunday

Aged Dairy Cow

“Rossini”, Madeira, Mushroom, Parsley
Redoma Rosé, Dirk Niepoort, Portugal, 2019
125ml Glass £10.40 | Bottle £56.00

Slow Cooked Cacklebean Egg

Aged Sour Cream, Artichoke, Flakes
Woodcutter’s Semillion, Torbreck, Barossa Valley, Australia, 2021
125ml Glass £11.85 | Bottle £65.00

Native Lobster

Mango, Honey Yoghurt, Lime Pickle, Red Curry
Gewurztraminer, Les Folastries, Josp Meyer, Alsace, France 2016
125ml Glass £15.20 | Bottle £85.00

Scottish Venison

Whisky Maple Celeriac, Green Apple
Aalto, Ribera Del Duero, Spain, 2019
125ml Glass £16.85 | Bottle £95.00

“Tiramisu”

Calamansi, Coffee
Vin Santo Trentino, Arele, Italy, 2003
70ml £15.30 | 50cl Bottle £98.00

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 **£69.60**
Wine Bottle Package **£399.00**
Wines subject to change.

Belu Mineral Water

100% of the profits go to WaterAid
Still or Sparkling 330ml **£2.00** | 75cl **£5.00**