

The 5 Course Summer Gourmet Menu

Gourmet Menu available from 12noon – 1.30pm

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 **£2.00** | 75cl **£5.00**

The Seasonal Lunch Menu

Three courses including coffee from £48.00

To Begin or add as a Middle Course

North Sea Cod "Fish Finger", Clam & Apple **£9.50**
Assyrtiko, Cuvee Monsignori, Agyros Estate, Santorini, Greece, 2018
70ml **£11.10** | 125ml **£18.50** | 175ml **£26.40** | **Bottle £105.00**

Heirloom Tomato Gazpacho, Watermelon, Cucumber & Goat's Cheese **£9.50**
Viognier, The Foundry, Stellenbosch, South Africa, 2020
70ml **£6.00** | 125ml **£10.00** | 175ml **£14.30** | **Bottle £54.00**

Hand Cut Venison Tartare, Ashcroft Cauliflower, Smoked Marrowbone, Caper **£9.50**
Rock Angel, Château d'Esclans, Côtes de Provence, France 2020
70ml **£8.80** | 125ml **£15.00** | 175ml **£21.10** | **Bottle £84.00**

Seasonal Speciality, To Begin or add as a Middle
Roasted Veal Sweetbread, White Mushroom, Tarragon, Caper **£24.50**
Foral de Evora Branco, VR Alentejo, Fundacao de Almeida, Portugal, 2020
70ml **£6.00** | 125ml **Glass £10.00** | 175ml **£14.30** | **Bottle £54.00**

Main Course

Scottish Salmon, Turnip, Gooseberry, Whey **£24.00**
Chablis, Domaine Sequinot-Border, 2020
70ml **£6.10** | 125ml **Glass £10.15** | 175ml **£14.50** | **Bottle £55.00**

BBQ Maple Cured Pork Collar, "Hispi Salad", Carrott, Peach, Carrott Top Pesto **£24.00**
Pinot Noir, Carpe Diem, Anderson Valley, California, USA, 2017
70ml **£10.30** | 125ml **Glass £17.20** | 175ml **£24.55** | **Bottle £97.00**

Crispy Courgette Flower, Chard Stem, Wild Mushroom, Tarragon **£24.00**
Albariño, Bodegas Terras Gauda, O Rosal, Rías Baixas, Spain, 2020
70ml **£6.60** | 125ml **£11.00** | 175ml **£15.70** | **Bottle £60.00**

Seasonal Specialities

Salt Aged Beef, Marrowbone Mushroom, Peppercorn, Triple Cooked Chips **£55.00**
Reserva, Alta, Marques de Murriera, 2016
70 ml **£7.20** | 125ml **£12.00** | 175ml **£17.15** | **Bottle £66.00**

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**
Chateau Dereszla 5 Putonnyos, Tokaii, Aszu, Hungary, 2016
70ml **£12.40** | **Bottle £120.00**

Strawberry "Shortcake" Vanilla, Pistachio **£9.50**
Demi-Sec, 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 £97.50**

Seasonal Speciality

Yorkshire Rhubarb Souffle

Vanilla Ice Cream **£16.50**
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**
20yr Tawny Port, Quinta do Bom Retiro, Ramos Pinto, Portugal
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 **£2.00** | 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**

Aile d'Argent, Château Mouton Rothschild, 2012
70ml **£17.40** | 125ml **£31.00** | 175ml **£43.30** | **Bottle £180.00**

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, 1983
70ml **£95.00** | **Bottle £875.00**