

## The Seasonal Lunch Menu

Three courses including coffee from £48.00

### To Begin or add as a Middle Course

**Heirloom Beetroot**, Goats Cheese, Smoked Pine Nuts, Pesto £9.50  
*Redoma Rosé, Dirk Niepoort, Portugal, 2021*  
70ml £6.20 | 125ml £10.40 | 175ml £14.80 | Bottle £56.00

**Cornish Scorched Mackerel "Kedgeree"**, Runny Egg, Curry, Parsley, Puff Rice £9.50  
*Woodcutter's Semillion, Torbreck, Barossa Valley, Australia, 2021*  
70ml £7.10 | 125ml £11.85 | 175ml £16.90 | Bottle £65.00

**Red Leg Partridge**, Smoked Bacon, Butternut, Sour Cream, Toasted Seeds £9.50  
*Pinot Noir, 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

**Seasonal Speciality, To Begin or add as a Middle**  
**Wild Red Prawn**, Mango, Honey Yoghurt, Lime Pickle, Red Curry £25.50  
*Gewurztraminer, Les Folastries, Jomsmeier, Alsace, France 2018*  
70ml £9.10 | 125ml £15.20 | 175ml £21.70 | Bottle £85.00

### Main Course

**Sticky Beef Cheek**, Mushroom Bourguignon, Buttered Potato £24.00  
*Vino Nobile Montepulciano, Agricola Canneto, Italy, 2016*  
70ml £7.90 | 125ml £13.25 | 175ml £18.80 | Bottle £73.00

**Crispy Skate**, Crème Fraîche Hollandaise, "Salt & Vinegar Chip", Winter Salad £24.00  
*Albariño, Bodegas Terras Gauda, O' Rosal, Rías Baixas, Spain, 2021*  
70ml £6.60 | 125ml £11.00 | 175ml £15.70 | Bottle £60.00

**Wilja Potato & Onion Risotto**, Frozen Cheese, Whey £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

## Dessert

**Valrhona Chocolate**, Blackcurrant, Caramel Chocolate Wafer £9.50  
*Elysium, Black Muscat, Andrew Quady, California, USA 2018*  
70ml £10.20 | Half Bottle £45.00

**"Organic Lemon Tart"** Caramelised Shortbread, Frozen Meringue £9.50  
*Moscato d'Asti, Contero, Piedmont, Italy 2020*  
70ml £7.40 | Bottle £68.00

**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  
*Château Rieussec, 1er Grand Cru, Sauternes, France, 2010*  
70ml £15.30 | 50cl Bottle £141.00

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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 £37.00 | Bottle £300.00

Nuits-Saint-Georges, Domaine Clos de L'Arlot, 2016  
70ml £24.60 | 125ml £41.00 | 175ml £58.60 | Bottle £240.00

Château d'Yquem, 1er Cru Supérieur, Sauternes, Bordeaux, France, 1983  
70ml £74.00 | 125ml £120.00 | 175ml £175.00 | 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, Douro, Portugal, 2021*  
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

### Wild Red Prawn

Mango, Honey Yoghurt, Lime Pickle, Red Curry  
*Gewurztraminer, Les Folastries, Josp Meyer, Alsace, France 2018*  
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  
*Château Rieussec, 1er Grand Cru, Sauternes, France, 2010*  
70 ml Glass £15.30 | Bottle £141.00

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 **£442.00**  
*Wines subject to change.*

### Belu Mineral Water

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