

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**

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

Herb Stuffed Chicken, 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, Rias 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
Waterford Farm Sirloin of Beef, Sticky Rib Yorkshire Pudding, "Traditional Bits" £35.00
Aalto, Ribera del Duero, Spain, 2018
70 ml £10.10 | 125ml £16.85 | 175ml £24.05 | Bottle £95.00

Dessert

Valrhona Chocolate Cylinder, Smoked Nuts, Fig Leaf Ice-Cream £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'Arlet, 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