

The 5 Course Seasonal Gourmet Menu

Gourmet Menu available from 12noon – 1.30pm Wednesday – Friday
A Pre Order is Preferred Saturday & Sunday

CELERICAC

Orchard Apple, Caviar Crumpet

Grüner Veltliner, Weingut Gobelsburg, Erste Lage Renner, Austria, 2020

125ml Glass £18.50 | Bottle £105.00

ROASTED VEAL SWEETBREAD

White Mushroom, Shiitake, Tarragon

Pinot Gris, Lismore, Ata Rangi, Martinborough, New Zealand, 2021 (V)

125ml Glass £15.20 | Bottle £85.00

WILD TURBOT

Smoked Bacon, Almond, Nasturtium

Au Bon Climat, Wild Boy Chardonnay, Santa Barbara, California, USA, 2019

125ml Glass £15.50 | Bottle £89.00

HERDWICK MUTTON

Onions, Whey

Guidalberto, Tenuta San Guido, Tuscany, Italy, 2019

125ml Glass £21.90 | Bottle £125.00

“BLACK FOREST”

Cherry, Crème Fraiche, Valrhona Hukambi Chocolate

Brachetto d’Acqui, Contero, Piedmont, Italy, 2021(V)

70ml Glass £8.60 | Half Bottle £37.00

Your choice of freshly ground Colombian Huila & El Salvador Blend Coffee or a selection of Teas
served with Hand Crafted Northcote Chocolates

£125.00 per person

Belu Mineral Water

100% of the profits go to WaterAid

Still or Sparkling 330ml **£2.50** | 75cl **£5.50**

Wine Flight

Wine Glass Package **£79.70**

Wine Bottle Package **£441.00**

Wines subject to change

The Seasonal Lunch Menu
Three courses including coffee from £48.00

To Begin or add as a Middle Course

"Two Chokes", Truffle Cream, Black Bee Honey, Crisps **£9.50**
Alvarinho 9% Quinta do Soalheiro, Vinho Verde, Portugal, 2018
70ml £6.90 | 125ml £11.25 | 175ml £16.50 | Bottle £63.00

Young Leek & Razor Clam, Leek Veloute, Confit Potato, Razor Clam, Chervil **£9.50**
Pinot Gris, Lismore, Ata Rangī, Martinborough, New Zealand, 2021 (V)
70ml £9.10 | £15.20 | £21.70 | Bottle £85.00

New Season's Lamb, Cucumber, Buttermilk, Capers, Toasted Brioche **£9.50**
Redoma Rosé, Dirk Niepoort, Douro, Portugal, 2021
70ml £6.20 | 125ml Glass £10.40 | 175ml £14.80 | Bottle £56.00

Seasonal Speciality

To Be Taken as Starter or Middle Course

Tempura Turbot

Warm Tartar Sauce, Dill **£25.50**
Nyetimber Classic Cuvee Brut, Sussex, England, NV (V)
125ml £14.65 | 175ml £20.95 | Bottle £82.00

Main Course

Chargrilled Salt Aged Rump, Smoked Marrowbone, Beef Fat Chip, Winter Leaf Salad, Béarnaise **£24.00**
Reserva, Alta, Marqués de Murrieta, Rioja, Spain, 2017
70ml £7.20 | 125ml £12.00 | 175ml £17.15 | Bottle £66.00

Stone Bass, Young Cauliflower, Raisin, Salted Lemon **£24.00**
Chablis, Domaine Séguinot-Bordet, Burgundy, France, 2021
70ml £6.60 | 125ml £10.15 | 175ml £14.50 | Bottle £55.00

Butternut Pillows, Roasted Squash, Hazelnut, Burnt Butter, English Parmesan **£24.00**
Au Bon Climat, Wild Boy Chardonnay, Santa Barbara, California, USA, 2019
70ml £9.50 | 125ml £15.50 | 175ml £22.60 | Bottle £89.00

Seasonal Speciality

Truffled Chicken

Hen of the Woods, Faggot, Black & White Garlic, Alliums **£34.50**
Puligny Montrachet, Domaine Alain Chavy, Côte De Beaune, Burgundy, France, 2018
70ml £15.60 | 125ml £26.00 | 175ml £37.10 | Bottle £150.00

Dessert

'Northcote Snickers', Sticky Toffee, Vanilla Ice Cream **£9.50**
Château Derezsla 5 Puttonyos Tokaji Aszú, Hungary, 2017
70ml £11.85 | 50cl £77.00

"Rhubarb & Custard Trifle", Choux **£9.50**
Essensia, Orange Muscat, Andrew Quady, California, USA, 2019
70ml £8.60 | 37.5cl £45.00

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

"Rhubarb Soufflé"

Vanilla Ice Cream & Rhubarb Sorbet Cream **£17.50**
Château Rieussec, 1er Grand Cru, Sauternes, France, 2009
70ml £16.10 | Bottle £155.00

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 **£18.50** // 7 Cheeses **£22.00**
20yr Tawny Port, Quinta do Bom Retiro, Ramos Pinto, Portugal
70ml £17.10 | Bottle £165.00

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 **£5.50**

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, 2014
125ml **£60.00** | 175ml **£85.00** | Bottle **£350.00**

Puligny Montrachet, Domaine Alain Chavy, Burgundy, France, 2018
70ml **£15.60** | 125ml **£26.00** | 175ml **£37.00** | Bottle **£150.00**

Châteauneuf-du-Pape, Domaine de Vieux Télégraphe, Southern Rhone, France, 2005
70ml **£19.60** | 125ml **£32.65** | 175ml **£46.65** | Bottle **£190.00**