

## 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 Quinta do Soalheiro, Vinho Verde, Portugal, 2018*  
70ml **£4.10** | **£6.90** | **£9.80** | **Bottle £35.00**

**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

**Yorkshire Chicken**, Faggot, Black Garlic, Alliums, Hen of The Woods **£24.00**  
*Pinot Noir, Grace Bridge, California, USA, 2019*  
70ml **£4.50** | 125ml **£7.00** | 175ml **£10.70** | **Bottle £39.00**

**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

**Waterford Farm Sirloin of Beef**, Sticky Rib Yorkshire Pudding, "Traditional Bits" **£39.00**  
*Reserva, Alta, Marqués de Murrieta, Rioja, Spain, 2017*  
70ml **£7.20** | 125ml **£12.00** | 175ml **£17.15** | **Bottle £66.00**

## Dessert

**'Northcote Snickers'**, Sticky Toffee, Vanilla Ice Cream **£9.50**  
*Château Dereszla 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**

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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 **£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**