

The Seasonal Lunch Menu

Three courses including coffee from £48.00

To Begin or add as a Middle Course

English Onion Soup, Stuffed Onion, Black Cow Cheese Choux, £9.50

Rainwater Medium Dry, Vinhos Barbeito, Madeira, Portugal

70ml £8.40 | 50cl Bottle £52.00

Just Cooked Chalk Stream Trout, Barley Seaweed Cracker, Spring Onion, Orange £9.50

Alvarinho 9% Quinta do Soalheiro, Vinho Verde, Portugal, 2018

70ml £6.90 | 125ml £11.25 | 175ml £16.50 | Bottle £63.00

Pressed Yorkshire Chicken, Liver Parfait, Rhubarb £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 Tail

Warm Tartare, Dill £24.50

Nyetimber Classic Cuvee Brut, Sussex, England NV (V)

125ml Glass £14.65 | 175ml £20.95 | Bottle £82.00

Main Course

Woodland Reared Pork, Sticky Belly, English Asparagus, Black, White & Wild Garlic £24.00

Reserva, Alta, Marqués de Murrieta, Rioja, Spain, 2017

70ml £7.20 | 125ml £12.00 | 175ml £17.15 | Bottle £66.00

North Sea Cod, "Romescó", Prawn Fritter, Seaweed Potatoes £24.00

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

70ml £11.10 | 125ml £18.50 | 175ml £26.40 | Bottle £105.00

Roast Cauliflower, Moroccan Spices, Yoghurt, Lemon & Caper £24.00

Au Bon Climat, Wild Boy Chardonnay, Santa Barbara, California, USA, 2020

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

Le Serre Nuove dell' Ornellaia, Bolgheri, Tenuta Dell' Ornellaia

Tuscany, Italy, 2019

170ml £15.10 / 125ml Glass £25.20 | 175ml £35.95 | Bottle £145.00

Dessert

Valhrona Chocolate, Lime, Chilli £9.50

Marsala Superiore Dolce, Vito Curatolo Arini, Sicily, Italy (V)

70ml £6.30 | Bottle £63.00

Yorkshire Rhubarb Millefeuille, Caramelized Pastry, Vanilla Cream £9.50

Essensia, Orange Muscat, Andrew Quady, California, USA, 2019

70ml £8.60 | Bottle £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 £17.50

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

70ml Glass £8.60 | Half Bottle £37.00

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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 £2.50 | 75cl £5.50

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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, 2014

125ml £60.00 | 175ml £85.00 | Bottle £350.00

Puligny Montrachet, Domaine Alain Chavy, Burgundy, France, 2020

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