

The 5 Course Spring Gourmet Menu

CHARGRILLED YORKSHIRE ASPARAGUS

Sheep's Curd, Sorrel

Contino Blanco, Viñedos del Contino, Rioja, Spain, 2019

125ml Glass £13.30 | Bottle £74.00

ORKNEY SCALLOP

Fermented Grape, Dill

Alvarinho Soalheiro, Antonio Esteves Ferreira, Vinho Verde, Portugal, 2021

125ml Glass £8.50 | Bottle £61.00

ROAST QUAIL

Sweet Turnip, Apple, Lancaster Bacon, Tarragon

By Ott, Domaine Ott, Côtes de Provence, Provence, France, 2021

125ml Glass £13.00 | Bottle £72.00

AGED DAIRY COW

Beef Fat "Hash Brown", Young Leek, Wild Garlic

Pinot Noir, Newton Johnson Family Vineyards, Hemel-en-Aarde Valley,

Cape South Coast, South Africa, 2020

175ml Glass £26.40 | Bottle £105.00

AMALFI LEMON

Honey Meringue, Yoghurt, Thyme

Moscato d'Asti, Pio Cesare, Piedmont, Italy, 2021

125ml Glass £11.50 | Bottle £63.00

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

33cl £3.50 | 75cl £5.50

Wine Flight

Wine Glass Package **£72.70**

Wine Bottle Package **£375.00**

Wines subject to change

Please notify a member of staff or any food allergies or intolerances. An optional 12.5% service charge will be added to your bill. This menu is designed for leisurely dining – please allow 2.5 – 3 hours. This is to be taken by the entire table. Menu is subject to change.

A La Carte Menu

To Begin or as a Middle Course

Chargrilled Asparagus

Sheep's Curd, Basil **£18.50**

Contino Blanco, Viñedos del Contino, Rioja, Spain, 2019
70ml **£8.00** | 125ml **£13.30** | 175ml **£19.10** | Bottle **£74.00**

Wild Mushroom Tortellini

Sweet Turnip, Apple, Tarragon **£18.50**

By Ott, Domaine Ott, Côtes de Provence, Provence, France, 2021
70ml **£7.80** | 125ml **£13.00** | 175ml **£18.60** | Bottle **£72.00**

Aged Hand Cut Beef

Roast Celery, Smoked Marrowbone **£22.00**

Pinot Noir, Newton Johnson Family Vineyards, Hemel-en-Aarde Valley, Cape South Coast, South Africa, 2020
70ml **£11.10** | 125ml **£18.50** | 175ml **£26.40** | Bottle **£105.00**

Salmon Gravlax

Cucumber, Buttermilk, Dill **£17.50**

Chablis, Domaine Séguinot-Bordet, Burgundy, France, 2021
70ml **£6.40** | 125ml **£10.65** | 175ml **£15.25** | Bottle **£58.00**

Main Course

Marrowbone Crusted Salt Aged Beef Fillet

Mushroom Bourguignon, Triple Cooked Chips **£55.00**

Reserva, Alta, Marqués de Murrieta, Rioja, Spain, 2017
70ml **£8.00** | 125ml **£13.30** | 175ml **£19.10** | Bottle **£74.00**

Truffled Chicken

White Mushroom, Black & White Garlic, Alliums **£39.00**

Puligny Montrachet 1er Cru, Les Referts, Domaine Louis Jadot, France, 2018
70ml **£20.60** | 125ml **£34.30** | 175ml **£49.00** | Bottle **£200.00**

North Sea Cod

Scarlet Prawn, "Romescos" Seaweed Potatoes **£42.50**

Grüner Veltliner, Weingut Gobelsburg, Erste Lage Renner, Austria, 2020
70ml **£11.10** | 125ml **£18.50** | 175ml **£26.50** | Bottle **£107.00**

Moroccan Cauliflower

Buttermilk Curd, Caper & Lemon **£25.00**

Pernand-Vergelesses, Domaine Chanson, Burgundy, France, 2019
70ml **£10.00** | 125ml Glass **£16.70** | 175ml **£23.80** | Bottle **£94.00**

Dessert

Peanut

Andoa Chocolate, Sheep's Milk **£16.50**

Château Dereszla 5 Puttonyos, Tokaji Aszú, Hungary, 2017
70ml **£14.90** | 50cl **£100.00**

Yorkshire Rhubarb Souffle

Vanilla & Rhubarb Ripple Ice Cream **£17.50**

Brachetto d'Acqui, Contero, Piedmont, Italy, 2021 (V)
70ml **£8.60** | Half Bottle **£37.00**

Amalfi Lemon

Honey Meringue, Yoghurt, Thyme **£18.50**

Moscato d'Asti, Pio Cesare, Piedmont, Italy, 2021
125ml **£11.50** | Bottle **£63.00**

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 **£19.10** | Bottle **£175.00**

Your choice of freshly ground Colombian Huila & El Salvador Blend Coffee or a selection of Teas served with Hand Crafted Northcote Chocolates **£5.50**

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