

The 5 Course Seasonal Gourmet Menu

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

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

The Seasonal Lunch Menu

Three courses including coffee from £48.00
excluding Seasonal Specialities

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 £8.10 | 50cl Bottle £52.00

Just Cooked Chalk Stream Trout, Barley Seaweed Cracker, Spring Onion, Orange £9.50
Chablis, Domaine Séguinot-Bordet, Burgundy, France, 2021
70ml £6.40 | 125ml £10.65 | 175ml £15.25 | Bottle £58.00

Pressed Yorkshire Chicken, Liver Parfait, Rhubarb £9.50
By Ott, Domaine Ott, Côtes de Provence, Provence, France, 2021
70ml £7.80 | 125ml £13.00 | 175ml £18.60 | Bottle £72.00

Seasonal Speciality

To Be Taken as Starter or Middle Course

Roasted Veal Sweetbread Tortellini, Caper, Pancetta, Cafe Au Lait £19.50
Contino Blanco, Viñedos del Contino, Rioja, Spain, 2019
70ml £8.00 | 125ml £13.30 | 175ml £19.10 | Bottle £74.00

Main Course

Woodland Reared Pork, Sticky Belly, English Asparagus, Black, White & Wild Garlic £24.00
Reserva, Marqués de Murrieta, Rioja Alta, Spain, 2017
70ml £8.00 | 125ml £13.30 | 175ml £19.10 | Bottle £74.00

North Sea Cod, "Romesco", Prawn Fritter, Seaweed Potatoes, Almond £24.00
Grüner Veltliner, Weingut Gobelsburg, Erste Lage Renner, Austria, 2020
70ml £11.10 | 125ml £18.50 | 175ml £26.50 | Bottle £107.00

Roast Cauliflower, Moroccan Spices, Yoghurt, Lemon & Caper £24.00
Pernand-Vergelesses, Domaine Chanson, Burgundy, France, 2019
70ml £10.00 | 125ml £16.70 | 175ml £23.80 | Bottle £94.00

Seasonal Speciality

Truffled Chicken

Hen of the Woods, Faggot, Black & White Garlic, Alliums £39.00
Puligny Montrachet 1er Cru, Les Referts, Domaine Louis Jadot, 2018
70ml £20.60 | 125ml £34.30 | 175ml £49.00 | Bottle £200.00

Dessert

Valrhona Chocolate, Lime, Chilli £9.50
Marsala Superiore Dolce, Vito Curatolo Arini, Sicily, Italy (V)
70ml £7.90

Chilled Vanilla Rice Pudding, Yorkshire Rhubarb, Rhubarb Snap £9.50
Essensia, Orange Muscat, Andrew Quady, California, USA, 2019
70ml £10.20 | Half Bottle £48.00

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 £12.00 | Bottle £108.00

Seasonal Speciality

Cherry Soufflé

Vanilla Ice Cream & Cherry 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 £19.10 | Bottle £175.00

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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
33cl £3.50 | 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.

Ruinart Blanc de Blanc, Reims, NV
125ml £39.30 | 175ml £56.20 | Bottle £230.00

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

Châteauneuf-du-Pape, Domaine de Vieux Télégraphe, Southern Rhone, France, 2005
70ml £19.60 | 125ml £33.60 | 175ml £46.50 | Bottle £190.00