

The 5 Course Spring Vegetarian Gourmet Menu

CHARGRILLED YORKSHIRE ASPARAGUS

Sheep's Curd, Sorrel

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

125ml Glass £13.30 | Bottle £74.00

GRILLED KOHLRABI

Fermented Grape, Dill

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

125ml Glass £8.50 | Bottle £61.00

WILD MUSHROOM TORTELLINI

Sweet Turnip, Apple, Tarragon

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

125ml Glass £13.00 | Bottle £72.00

PRESSED WOOD ROASTED LEEK

"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

£105.00 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.

Vegetarian 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 £11.30 | 125ml £13.40 | 175ml £13.40 | Bottle £74.00

English Onion Soup

Stuffed Onion, Black Cow Cheese Pastry £14.50

Rainwater Medium Dry, Vinhos Barbeito, Madeira, Portugal

70ml £8.40 | 50cl Bottle £52.00

Main Course

Roast Cauliflower

Moroccan Spices, Yoghurt, Lemon & Caper £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

Pressed Wood Roasted Leek £24.00

"Hash Brown", Young Leek, Wild Garlic

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

Coast, South Africa, 2020

70ml £11.10 | 125ml £18.40 | 175ml Glass £26.40 | Bottle £105.00

Dessert

Peanut

Andoa Chocolate, Sheep's Milk £16.50

Château Dereszla 5 Puttonyos, Tokaji Aszú, Hungary, 2017

70ml £11.85 | 50cl £77.00

Yorkshire Rhubarb Souffle

Vanilla & Rhubarb Ripple Ice Cream £17.50

Riesling Auslese, Brauneberrger Juffer Sonnenuhr, Fritz Haag, Mosel,

Germany, 2016

100ml £11.60 | Bottle £110.00

Amalfi Lemon

Honey Meringue, Yoghurt, Thyme

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

125ml Glass £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 £17.10 | Bottle £165.00

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

Belu Mineral Water

100% of the profits go to WaterAid

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

Wines are subject to change

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