

## The 5 Course Vegetarian 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**

### 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*

The Vegetarian Seasonal Lunch Menu  
Three courses including coffee from £48.00  
excluding Seasonal Specialities

To Begin or add as a Middle Course

**Chargrilled Asparagus**, Sheep's Curd, Sorrel £9.50  
*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 Choux £9.50  
*Rainwater Medium Dry, Vinhos Barbeito, Madeira, Portugal*  
70ml £8.10 | 50cl Bottle £35.00

Main Course

**Pressed Wood Roasted Leek**, "Hash Brown", Young Leek, Wild Garlic £24.00  
*By Ott, Domaine Ott, Côtes de Provence, Provence, France, 2021*  
70ml £7.80 | 125ml £13.00 | 175ml £18.60 | Bottle £72.00

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

Dessert

**Valhrona Chocolate**, Lime, Chilli £9.50  
*Marsala Superiore Dolce, Vito Curatolo Arini, Sicily, Italy (V)*  
70ml £7.90 | Bottle £73.00

**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

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

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

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.

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

Puligny Montrachet, Domaine Alain Chavy, Côte De Beaune, Burgundy, France, 2020  
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