

Tasting Menu

Hand Cut 5 Week Aged Beer Fed Dexter Beef, Salsify and Watercress, Smoked Marrowbone Toast

Tavel, Prieuré de Montézargues, Alain Dugas, Rhone Valley, 2010 £41.50
100ml £6.45

Three Beets, Yellow, Red & Candied, Pickled Shallot Hearts, Horseradish, Herbs and Flowers

Grüner Veltliner, Domäne Wachau, Wachau, Austria, 2012 £30.00
100ml £4.80

Cured Scottish Salmon Served Tepid, Norweigan King Crab, Pickled Cucumber, Smoked Capers, Lemon Preserve

Tokaji Furmint, Dobogó, Hungary, 2011 £50.50
100ml £7.75

West Coast Scallop, House Cured Ham, Black Pea Humous, Onion Caramel

Chenin Blanc Reserve, De Morgenzon, Stellenbosch, South Africa, 2012 £60.00
100ml £9.10

Wheat Fed Guinea Fowl, Parfait Cigar, Wild Mushrooms Bramley Apple

Moulin-a-Vent, Chateau des Jacques, Domaine Louis Jadot, Beaujolais, Burgundy France, 2008 £48.00
125ml £8.50

Cumbrian Roedeer, Cherries, Butternut Squash & Ginger, Salted Pumpkin Seeds

Gloria Reynolds, VR Alentejano, Reynolds Wine Growers, Portugal, 2005 £98.00
125ml £16.85

Soft Centred Tropical Fruit Mousse, Pineapple Sorbet, Candied Parsnip

Botrytis Riesling, Kayena Vineyard, Tamar Ridge, Tasmania, 2011 £43.00
70ml £9.10

Your Choice of Artisan Espresso Coffee or Tea From The Manor and Petits Fours

Tasting Menu £85.00 Per Person

Wine Package by the Glass £62.55 Per Person

This menu is designed for leisurely dining and is to be taken by the entire table

The Northcote Cheeseboard

For a supplementary charge, a selection of cheese from the Northcote Cheeseboard served with Northcote Homemade Bread Wafers and Walnut Fruit Loaf

Ramos Pinto 10 Year Old Tawny, Quinta De Ervamoira 70ml £9.80
Ramos Pinto 20 Year Old Tawny, Quinta do Bom Retiro 70ml £16.75
Ramos Pinto 30 Year Old Tawny 70ml £22.50
Adriano's flight 3 x 35ml £24.65

For those who wish to explore the delights of tawny port, we proudly offer a flight of all three.

Gourmet Menu

Goosnargh Duck Hams, Liver Parfait, Asian Pear, Blue Cheese,
Pedro Ximenez

Pinot Gris, Rolly Gassmann, Alsace, France, 2008

£53.00

125ml

£9.35

Truffled Potato Skin, Confit Leeks, Soot

Charles Heidsieck, Brut Réserve, Reims, Champagne, France, NV

£78.00

125ml

£13.50

Native Lobster "Basil", Crispy Claw, Orange, Champagne

Chenin Blanc Reserve, De Morgenzon, Stellenbosch, South Africa, 2012

£60.00

125ml

£10.50

Loin of English Veal, Fired on the Esse Charcoal Cooker,
Casserole of King Oyster Mushrooms, Kidney, Spinach

Chianti Classico, Fontodi, Tuscany, Italy, 2009

£53.00

175ml

£13.75

Valhrona Chocolate Cylinder, Sheep's Milk Ice Cream

Dulce, Monastrell, Familia Castano, Yecla, Valencia, Spain, 2010

50cl bottle

£40.00

70ml

£6.25

Your Choice of Artisan Espresso Coffee or Tea From The Manor and Petits Fours

Gourmet Menu

£60.00 Per Person

Wine Package by the Glass

£53.35 Per Person

This menu is designed for leisurely dining and is to be taken by the entire table□

The Northcote Cheeseboard

For a supplementary charge, a selection of cheese from the Northcote
Cheeseboard served with Northcote Homemade Bread Wafers and
Walnut Fruit Loaf

Per Person

£9.50

Ramos Pinto 10 Year Old Tawny, Quinta De Ervamoira

70ml

£9.80

Ramos Pinto 20 Year Old Tawny, Quinta do Bom Retiro

70ml

£16.75

Ramos Pinto 30 Year Old Tawny

70ml

£22.50

Adriano's flight

3 x 35ml

£24.65

For those who wish to explore the delights of tawny port, we proudly offer a flight of
all three.

Please notify a member of staff of any food allergies or special requirements

All prices include VAT at the current rate of 20%

An optional 10% Gratuity will be added to your bill