

# 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 Vellliner, 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 **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

# 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** £40.00  
50cl bottle £6.25  
70ml

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

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