

SAMPLE GOURMET MENU

HAND CUT AGED VENISON

Blood Orange, Roasted Yeast, Capers
Rosado de Silos, Cillar de Silos, Ribera del Duero, Spain, 2016

125ml £7.25

CHARRED MONKFISH

Parsley, Garlic, Fungi
La Tufera, Bourgogne Blanc, Etienne Sauzet, Burgundy, France, 2013

Bottle £72.00 125ml £12.50

ENGLISH ONION

French Style
Verdelho, 10yr old reserve, Vinhos Barbeit, Madeira, Portugal, NV

70ml £10.15

SLOW COOKED MARAN EGG

Aged Sour Cream, Potato Flakes
Wine

125ml £21.00

WAGYU OYSTER BLADE

Smoked Mustard, Sour Cream, Heirloom Carrots
Cabernet Sauvignon, Ridge Estate, Ridge Vineyards, Santa Cruz, California, USA,

Bottle £115.00 125ml £20.00

WARM BRAMLEY APPLE PIE

Nuts, Maple, Caramelised Milk
Château Dereszla 5 Putonnyos Tokaji Aszú, Hungary, 2009

Bottle £70.00 70ml £10.30

THE NORTHCOTE CHEESEBOARD

Selections From The Courtyard Dairy Served From the Northcote Cheese
5 Cheeses £12.50 7 Cheeses £20.00

Your Choice of Coffee from Dark Woods Roastery or Quintessential Tea with

Gourmet Menu

£85.00 Per Person

Wine Package by the Glass

£81.20 Per Person

Gourmet Menu is now available during Sunday Lunch from 12.00pm to 1.30pm
This menu is designed for leisurely dining and is to be taken by the entire table

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

as include VAT at the current rate of 20% * An Optional 12.5% service charge will be added to y