

# Sample Tasting Menu

Smoked Eel & Morecambe Bay Shrimp Caesar <i>Reserva, Cape Chamonix, Franschhoek, Coastal Region, South Africa, 2012</i>	125ml	£39.00 £7.00
Ascroft's Salt Baked Yellow Beets, English Wasabi Cheese, Red Beets, Watercress & Crumb <i>Grüner Veltliner, Gobelsburger, Lössterrassen, Kamptal, Austria, 2013</i>	125ml	£40.00 £7.15
Orkney Scallop, Salmon Belly, Laverbread, Sea Vegetables <i>Albariño, Bodegas Terras Gauda, O Rosal, Rias Baixas, Galicia, Spain, 2013</i>	125ml	£48.00 £8.50
Scotch Broth, Puff Pastry Wrapped Salt Marsh Lamb, Vegetable Pearls, Barley <i>Don Nuno, Oloroso, Emilio Lustau, Jerez, Spain, NV</i>	70ml	£5.70
Roe Deer Fillet, Potato Wrapped Black Pudding, Liquorice, Smoked Bacon Foam <i>Crozes Hermitage, Domaine Melody, Rhône Valley, France, 2011</i>	125ml	£53.00 £9.35
"Hindle Wakes" Wheat Fed Guinea Fowl Breast, Bacon, Damson Prunes, Clumpy Rice, Celeriac Dust, Leg Meat Casserole <i>Pernand-Vergelesses 1er Cru Les Vergelesses, Domaine Chanson, Burgundy, France, 2011</i>	125ml	£86.00 £14.85
Yorkshire Rhubarb and Custard, White Chocolate, Ginger and Jelly <i>Cordon Cut Riesling, Mount Horrocks, Clare Valley, South Australia, 2011</i>	half bottle 70ml	£54.50 £11.40
<b>The Northcote Cheeseboard</b> 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
<i>Ramos Pinto 10 Year Old Tawny, Quinta De Ervamoira</i>	70ml	£9.80
<i>Ramos Pinto 20 Year Old Tawny, Quinta do Bom Retiro</i>	70ml	£16.75
<i>Ramos Pinto 30 Year Old Tawny</i>	70ml	£22.50
<i>Adriano's flight</i>	3 x 35ml	£24.65
For those who wish to explore the delights of tawny port, we proudly offer a flight of all three.		

**Your Choice of Coffee from Dark Woods Roastery or Canton Tea with Petits Fours**

<b>Tasting Menu</b>	<b>£85.00</b>	<b>Per Person</b>
<b>Wine Package by the Glass</b>	<b>£63.95</b>	<b>Per Person</b>

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  
All prices include VAT at the current rate of 20%  
An optional 10% Gratuity will be added to your bill

# Sample Gourmet Menu

Smoked Eel & Morecambe Bay Shrimp Caesar  
**Reserva, Cape Chamonix, Franschhoek, Coastal Region, South Africa, 2012**

	<b>£39.00</b>	
	<b>175ml</b>	<b>£10.25</b>

Orkney Scallop, Salmon Belly, Laverbread, Sea Vegetables  
**Albariño, Bodegas Terras Gauda, O Rosal, Rias Baixas, Galicia, Spain, 2013**

	<b>£48.00</b>	
	<b>125ml</b>	<b>£8.50</b>

Scotch Broth, Puff Pastry Wrapped Salt Marsh Lamb, Vegetable Pearls, Barley  
**Don Nuno, Oloroso, Emilio Lustau, Jerez, Spain, NV**

	<b>£5.70</b>	
	<b>70ml</b>	

"Hindle Wakes" Wheat Fed Guinea Fowl Breast, Bacon, Damson Prunes, Clumpy Rice, Celeriac Dust, Leg Meat Casserole  
**Pernand-Vergeleses 1er Cru Les Vergeleses, Domaine Chanson, Burgundy, France, 2011**

	<b>£86.00</b>	
	<b>175ml</b>	<b>£22.00</b>

Yorkshire Rhubarb and Custard, White Chocolate, Ginger and Jelly  
**Cordon Cut Riesling, Mount Horrocks, Clare Valley, South Australia, 2011**

	<b>£54.50</b>	<i>half bottle</i>
	<b>70ml</b>	<b>£11.40</b>

## 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

	<b>£9.50</b>	<i>Per Person</i>
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<b>Ramos Pinto 10 Year Old Tawny, Quinta De Ervamoira</b>	<b>70ml</b>	<b>£9.80</b>
<b>Ramos Pinto 20 Year Old Tawny, Quinta do Bom Retiro</b>	<b>70ml</b>	<b>£16.75</b>
<b>Ramos Pinto 30 Year Old Tawny</b>	<b>70ml</b>	<b>£22.50</b>
<b>Adriano's flight</b>	<b>3 x 35ml</b>	<b>£24.65</b>

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

*Your Choice of Coffee from Dark Woods Roastery or Canton Tea with Petits Fours*

<b>Gourmet Menu</b>	<b>£65.00</b>	<i>Per Person</i>
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<b>Wine Package by the Glass</b>	<b>£57.85</b>	<i>Per Person</i>
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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

All prices include VAT at the current rate of 20%

An optional 10% Gratuity will be added to your bill

# Sample Seasonal Lunch Menu

## Seasonal Dish To Begin      £5.50

Yellow Beetroot Soup, Onion Confit, Wasabi

New Season's Broccoli Salad, Asian Dressing, Smoked Nuts

Potato Wrapped Rillet of Bowland Venison, Whipped Potato, Puy Lentils

Blackened North Sea Cod, Crispy Prawn Salad, Avocado

## Seasonal Main Course      £15.50

Bowland Venison Haunch, Braised Wild Hare, Caramelised Endive, Broccoli, Pomegranate & Blood Orange Sauce

Reg Johnson's Chicken Breast, Mushroom Tortellini, English Asparagus, Wild Garlic, Mushroom Cappuccino

Chervil Gratinated Wester Ross Salmon, Sea Vegetables, Curd Cheese, New Potatoes and Leeks

Salt Baked Celeriac, Purée and Pickled, Lentil Dressing, Yellow Beet Caesar Salad

## Seasonal Dessert      £5.50

Vanilla Ice Cream, Pumpkin Seed, Meringue

Treacle Tart, Clotted Cream, Raspberries

A Selection of 2 Artisan Cheeses. Served with Northcote Homemade Bread Wafers and Walnut & Fruit Loaf

**Artisan Espresso Coffee or Canton Tea ,  
Served to Your Preference with Eccles Cakes      £3.00**

**3 Courses From Our Seasonal Lunch Menu  
Including Coffee      £29.50**

## Sample A La Carte Menu

### First Course

Aged Marbled Beef Tartare, Marrowbone, Watercress, Inglewhite Goat's Milk Cheese	£16.80
Orkney Scallops, Salmon Belly, Laverbread, Sea Vegetables	£22.50
Parsnip Marrowbone, Perigord Truffle, Parsnip Shavings, Pine Nuts	£12.50
Smoked Eel & Morecambe Bay Shrimp Caesar	£15.00

### Fish

Pan Roast Cornish Sea Bass, Caramelised Shallots, Leeks, Shiraz Sauce	£30.00
Seasonal Fish, Pan Fried or Grilled, Seasonal Vegetables, New Potatoes, Tartare Sauce	£Market Price

### Main Course

Roe Deer, Potato Wrapped Black Pudding, Liquorice, Smoked Bacon Foam	£30.00
"Hindle Wakes" Wheat Fed Guinea Fowl Breast, Bacon & Damson Prunes, Clumpy Rice, Celeriac Dust, Leg Meat Casserole	£25.00
7oz Esse Charcoal Grilled 5 Week Aged Belted Galloway Beef Fillet, Seasonal Garden Vegetables or Blue Cheese & Gem Heart Salad, Triple Cooked Chips	£40.00

### Dessert

Bramley Apple Crumble Soufflé, Lancashire Cheese Ice Cream	£12.00
Melting Ginger Pudding, Caramel Custard, Iced Double Cream	£12.00
Dark Valrhona Chocolate Cylinder, Smoked Hazelnut Praline, Salted Organic Sheep's Milk Ice Cream	£15.00
A Selection of Artisan Cheese from the Northcote Cheese Board Served with Northcote Homemade Crackers and Walnut and Fruit Loaf	£15.00