

northcote

A STAFFORD COLLECTION HOTEL

Seasonal Lunch

Three courses from £37.50 including coffee

To Begin

Spiced Butternut Soup, Cultured Yogurt, Pomegranate, Almond, Onion "Bhaji" £7.00
Alvarinho Soalheiro, Preimeras Vinhas, Antonio Esteves Ferreira, Vinho Verde, Portugal, 2018 70ml £7.25 // 125ml £12.75 // 175ml £18.00

Cornish Mackerel, "Escabeche", Pickles, Coriander £7.00
Touraine, Sauvignon, Domaine des Corbillières, Loire Valley, France, 2018(V) 70ml £4.00 // 125ml £7.00 // 175ml £9.75

Heirloom Beetroot, Carpaccio, Frozen Black Cow Cheddar Cheese, Nasturtium (V) £7.00
Rock Angel, Château D'Esclans Côtes de Provence, France, 2019 70ml £8.50 // 125ml £15.00 // 175ml £21.25

Hand Cut Aged Beef Tartare, Roasted Celeriac, Marrowbone Toast £7.00
Rock Angel, Château D'Esclans Côtes de Provence, France, 2019 70ml £8.50 // 125ml £15.00 // 175ml £21.25

Seasonal Special

Tempura West Coast Scallops, Tartare Emulsion & Chicory Starter/Middle £24.50
Touraine, Sauvignon, Domaine des Corbillières, Loire Valley, France, 2018(V) 70ml £4.00 // 125ml £7.00 // 175ml £9.75

Roast Veal Sweetbread, Mushroom, Maitake, Ponzu £24.00
Rully, Domaine Jean-Baptiste Ponsot, Côte Chalonnaise, Burgundy, France, 2017 (O) 70ml £6.75 // 125ml £11.75 // 175ml £16.75

Main Course

Roast Yorkshire Chicken, Herb & Brioche Crust, Autumnal Mushrooms, Lyonnaise Potato, Salt & Vinegar Kale £18.50
Hochar, Chateau Musar, Bekaa Valley, Lebanon, 2016(V)(O)70ml £4.75 // 125ml £8.50 // 175ml £12.25

Sticky Bowland Beef Cheek, Beef Fat Onion Smoked Bacon, Parsnip, Maple £18.50
Château Valade, Grand Cru, Saint Emilion, Bordeaux, France, 200770ml £7.50 // 125ml £13.00 // 175ml £18.50

North Sea Hake, Lemon, Caper, Potato Fritters, Seaweed £18.50
Rully, Domaine Jean-Baptiste Ponsot, Côte Chalonnaise, Burgundy, France, 2016 70ml £6.75 // 125ml £11.75 // 175ml £16.75

Slow Roasted Celeriac "Risotto", Aged Parmesan, Hazelnut (V) £18.50
Alvarinho Soalheiro, Preimeras Vinhas, Antonio Esteves Ferreira, Vinho Verde, Portugal, 2018 70ml £7.25 // 125ml £12.75 // 175ml £18.00

Seasonal Special

Waterford Farm Beef Rump Marrowbone Mushroom, Iced Salad, Béarnaise, Triple Cooked Chips £39.50
Château Valade, Grand Cru, Saint Emilion, Bordeaux, France, 2007 70ml £7.50 // 125ml £13.00 // 175ml £18.50

Wild Halibut, Heirloom Tomatoes, Bouillabaisse, Lemon, Garlic £42.00
Rully, Domaine Jean-Baptiste Ponsot, Côte Chalonnaise, Burgundy, France, 2016 70ml £6.75 // 125ml £11.75 // 175ml £16.75

Dessert

Victoria Plum Soup, Basil Ice Cream, Digestive £7.00
Batch Gin and Fever Tree Tonic £12.50

Northcote "Marathon", Salted Milk, Hazelnut £7.00
10Yr Tawny, Quinta de Ervamoira, Ramos Pinto 70ml £9.25

Orchard Apple Crumble, Milk Crisp, Candied Walnut, Rum Custard £7.00
Coteaux du Layon, Chaume 1'er Cru, Domaine des Forges, Loire Valley, France, 2017 70ml £6.50

Two British Cheeses A selection from The Courtyard Dairy, served with Peter's Yard Crackers £7.00
10Yr Tawny, Quinta de Ervamoira, Ramos Pinto 70ml £9.25

Seasonal Special

Cheese Selection from The Courtyard Dairy, served with Peter's Yard Crackers & Homemade Bread
3 Cheeses £9.50 | 5 Cheeses £15.00 | 7 Cheeses £20.00

Your choice of freshly ground Colombian Huila & El Salvador Blend Coffee or a selection of Teas served with an Eccles Cake £5.00

Please notify a member of staff or any food allergies or intolerances. An optional 12.5% service charge will be added to your bill.