

A La Carte Menu

Starter

Chilled Isle of Wight Tomatoes "Pan-Con Tomate", Basil £14.50

Caramelised Celeriac Ravioli Roasted Milk, Maple £14.50

Slow Cooked Arlington White Egg (V) Aged Sour Cream, Jersey Potato Flakes, "Salt and Vinegar" £13.50

Norfolk Quail, Liver Slice, Apple & Prune £15.50

Fish

Cornish Day Boat Turbot Steamed Mussels, Lardo, Nasturtium, Citrus £19.00 // £38.00

Native Lobster English Parsley, Butter Sauce £25.45 // £45.60

Main Course

Herdwick Lamb Onion Sausage, White Carrot, Sheep's Curd, Lovage £34.85 **Coverdale Grouse** Smoked Bacon, Turnip, Acidulated Blackberries, ''Game Chips'' £55.00

Lake District Aged Beef Fillet Marrowbone Mushroom, Iced Salad, Béarnaise, Triple Cooked Chips £52.00

Yorkshire Chicken Curried Pearls, Pomegranate, Almond, Coriander £28.60 **Slow Roasted Celeriac "Risotto"**, Aged Parmesan, Hazelnut **(V)** £22.00

Dessert

Valrhona Double Chocolate Souffle, Clotted Cream Ice Cream £16.50 English Raspberry "Pavlova" Elderflower, Szechuan Pepper £13.50 Chocolate Hazelnut, Lime £15.50

Annabelle "Strawberry Trifle" Lemon Thyme, Caramelised Cream £15.50 **The Northcote Cheeseboard** A selection from The Courtyard Dairy served with Peter's Yard Crackers and Homemade Bread 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 Petits Fours £5.00