

northcote

A STAFFORD COLLECTION HOTEL

To Begin

Spiced Butternut Soup, Cultured Yogurt, Pomegranate, Almond, Onion "Bhaji" £7.00

Esprit de Chevalier Blanc, Pessac Leognan, Bordeaux, France, 2014 70ml £8.50 // 125ml £15.00 // 175ml £21.50

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

Wild Mushroom on "Toast", Roast Garlic Cream, Oxalis (V) £7.00

Rully, Domaine Jean-Baptiste Ponsot, Côte Chalonnaise, Burgundy, France, 2017 (O) 70ml £6.75 // 125ml £11.75 // 175ml £16.75

Bowland Venison Sausage, Celeriac, Smoked Bacon, Caper £7.00

Rock Angel, Château D'Esclans, Côtes de Provence, France, 2019 70ml £8.50 // 125ml £15.00 // 175ml £21.25

Seasonal Special

Native Lobster, English Parsley, Butter Sauce Starter/Middle £25.45 Main £45.60

Rully, Domaine Jean-Baptiste Ponsot, Côte Chalonnaise, Burgundy, France, 2017 (O) 70ml £6.75 // 125ml £11.75 // 175ml £16.75

Main Course

Gloucester Old Spot Pork, Sticky Belly, Orchard Apple, Hispi Cabbage £18.50

Hochar, Chateau Musar, Bekaa Valley, Lebanon, 2016(V)(O)70ml £4.75 // 125ml £8.50 // 175ml £12.25

Cumbrian Lamb, Sticky Sausage, Lyonnaise Potato, Onion, Parsley

Château Valade, Grand Cru, Saint Emilion, Bordeaux, France, 200770ml £7.50 // 125ml £13.00 // 175ml £18.50

Loch Duart Salmon, "Bouillabaisse", Heirloom Tomatoes, Lemon, Garlic £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

*Esprit de Chevalier Blanc, Pessac Leognan, Bordeaux, France, 2014 70ml £8.50 // 125ml £15.00 // 175ml £21.50
Rock Angel, Château D'Esclans, Côtes de Provence, France, 2019 70ml £8.50 // 125ml £15.00 // 175ml £21.25*

Seasonal Special

Sea Bass Grilled Lemon, Spinach, Triple Cooked Chips £35.00

Esprit de Chevalier Blanc, Pessac Leognan, Bordeaux, France, 2014 70ml £8.50 // 125ml £15.00 // 175ml £21.50

Waterford Farm Sirloin of Beef Sticky Rib Yorkshire Pudding, "Traditional Bits" £30.00

Château Valade, Grand Cru, Saint Emilion, Bordeaux, France, 2007 70ml £7.50 // 125ml £13.00 // 175ml £18.50

Dessert

Victoria Plum Soup, Basil Ice Cream, Digestive £7.00

Brachetto d'Acqui, Contero, Piedmont, Italy, 2018(V) 70ml £7.00

Northcote "Marathon", Salted Milk, Hazelnut £7.00

10Yr Tawny, Quinta de Ervamoira, Ramos Pinto 70ml £9.25

Orchard Apple Crumble, Milk Crisp, 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 served from the Northcote Cheese Trolley with Peter's Yard Crackers £7.00

10Yr Tawny, Quinta de Ervamoira, Ramos Pinto 70ml £9.25

Cheese Selection

A 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

Three courses from £37.50 including coffee

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