

The Five Course Summer Gourmet Menu

Chilled Isle of Wight Tomatoes

"Pan-Con Tomato", Basil

Alvarinho 9%, Soalheiro, Antonio Esteves Ferreira, Vinho Verde, Portugal, 2017

English Peas

Tiny Raviolis, Sweet Bacon, Mint Essence, Flowers

Château Lestrille-Capmartin Bordeaux Blanc, France, 2016

Cornish Day Boat Turbot

Steamed Mussels, Nasturtium, Citrus

Terroir Noble, Domaine Vincent Girardin, Burgundy, France, 2017

Lake District Lamb

Onion Sausage, White Carrot, Sheep's Curd, Lovage

Reserva, Viña Tondonia, R. Lopez de Heredia, Rioja, Spain, 2006

Annabel "Strawberry Trifle"

Lemon Thyme, Caramelised Cream

Brachetto d'Acqui, Contero, Piedmont, Italy, 2018

Your choice of freshly ground Colombian Huila & El Salvador Blend Coffee or a selection of Teas served with Petits Fours

£85 per person

Matched wine flight by the glass £50.75

Wines subject to change

The Northcote Cheeseboard

A Selection from The Courtyard Diary served with Peter's Yard Crackers & Homemade Bread

5 Cheeses £15.00 // 7 Cheeses £20.00

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

Available at lunch from 12 noon to 2pm.

This menu is designed for leisurely dining – please allow 2.5 hours.

This is to be taken by the entire table. Menu is subject to change.