

## TO START



**CONFIT CHICKEN & FOIE GRAS TERRINE £12.00**

toasted sourdough, truffle mayonnaise, tarragon

**PAN SEARED MACKEREL £10.00**

pea & broad bean salad, pickled cucumbers, crispy shallots

**THAI MARINATED GRAVADLAX £14.00**

thai caramel, basil & lime salad

**BEETROOT & ARTICHOKE GALETTE £9.00**

goats cheese fondant, roast garlic pesto

Guests joining us on a Dinner, Bed & Breakfast basis each  
have a £40 allocation to be taken from our dinner menu

## MAIN COURSE



### **PAN ROASTED DUCK BREAST £26.00**

spiced carrot fondant, bombay potatoes, curried vegetable samosa

### **SEARED HAKE FILLET £25.00**

cauliflower cheese pureé, mussels, cauliflower & bacon sauté

### **TWICE BAKED NORTHUMBRIAN CHEESE SOUFFLE £20.00**

roast garlic, leek & wild mushroom ragout, truffle oil, sesame,  
tender stem broccoli

### **SLOW COOKED SHOULDER OF LAMB £25.00**

pan-fried loin, caper jus, anna potatoes, french beans

## FROM THE CHARGRILL

### **FILLET STEAK (8oz) £38.00**

### **SIRLOIN STEAK (8oz) £32.00**

both served with hand-cut chips, glazed tomato,  
roast mushroom, crispy shallot rings

### **CHOOSE FROM;**

peppercorn, garlic & parsley butter or béarnaise sauce

### **SIDES £4.00**

hand cut chips, parmesan and rosemary  
tender stem broccoli, blue cheese, toasted pine nuts  
honey-glazed carrots

## TO FINISH



**STRAWBERRY SHORTCAKE £10.00**  
chantilly cream, macerated strawberries

**LEMON MERINGUE SOUFFLE £9.00**  
lemon curd, yoghurt sorbet

**BLACK FOREST CHEESECAKE £8.00**  
cherry puree, cherry ice cream

**SALTED CARAMEL TART £9.00**  
sticky toffee bonbon

**SELECTION OF HOMEMADE ICE CREAM & SORBETS £7.00**  
brandy snap basket, fudge sauce

**SPECIALITY TEA OR COFFEE & HOMEMADE PETIT FOURS £6.00**