

## TO START



### **PAN SEARED SCALLOPS £15.00**

mussel velouté, bacon crumb

### **ENGLISH ASPARAGUS £12.00**

heritage potatoes, confit radish, saffron and garlic aioli

### **WATERCRESS VELOUTÉ £9.00**

poached duck egg, smoked yogurt, dukkah

### **SLOW COOKED BELLY PORK £13.00**

caramelised apple purée, sauerkraut, candied walnuts, crisp crackling

Guests joining us on a Dinner, Bed & Breakfast basis have a £40.00 food allocation per person.

A discretionary 10% service charge will be added to all bills.

## MAIN COURSE



### **ROAST RACK OF LAMB £31.00**

broad beans, parsnip, shepherd's pie, parmesan crust

### **BAKED PLAICE £30.00**

crab and prawn mousse, jersey royal potatoes,  
buttered english asparagus, capers, lemon

### **HAND ROLLED PAPPARDELLE £20.00**

shiitake mushrooms, truffle, lemon oil, soft poached egg

### **ROAST GUINEA FOWL £30.00**

confit leg and pancetta hash, puy lentils, tarragon

## FROM THE CHARGRILL

### **FILLET STEAK (8oz) £42.00**

### **SIRLOIN STEAK (8oz) £32.00**

served with hand cut chips, glazed tomato,  
roast mushroom, crispy shallot rings and sauce

### **CHATEAUBRIAND (FOR TWO) £80.00**

confit shallots, roast plum tomatoes,  
hand cut chips and a choice of two sauces

### **CHOOSE FROM;**

peppercorn, roast garlic and herb butter,  
bone marrow gravy or béarnaise sauce

### **SIDES £6.00**

tempura tenderstem broccoli  
buttered garlic asparagus  
hand cut chips, rosemary and parmesan  
gratin potatoes, bacon and cheese crust

## TO FINISH



**DARK CHOCOLATE AND BANANA MILLE FEUILLE £10.00**

banana ice cream, honeycomb

**RHUBARB AND CUSTARD SOUFFLÉ £11.00**

rhubarb sorbet

**MANGO AND WHITE CHOCOLATE DELICE £10.00**

vanilla meringue, mango sorbet

**SELECTION OF HOMEMADE ICE CREAM AND SORBETS £8.00**

brandy snap basket, fudge sauce

**COFFEE AND PETIT FOURS £9.50**

## CHEESE COURSE



Matfen Hall proudly wishes to introduce the very best of north of England artisan cheeses, selected from award winning dairies from the west to the east coast of England.

### CHARCOAL CHEESE

The first and only **all-black cheddar cheese**. A deliciously creamy, mature cheddar blended with real charcoal, this cheese is not at all overpowering. Made to commemorate 30 years since the Miners' strike. Winner of the best new idea 2014. Suitable for vegetarians. Pasteurized cow's milk.

### COTHERSTONE, TEESDALE

Created in Teesdale and named after a village and parish in County Durham. Cotherstone is a traditional semi-hard farmhouse cheese made from unpasteurised full-fat Jersey cow's milk. It is mild, moist and clean tasting, ripened for up to three months. Suitable for vegetarians. Pasteurised cow's milk.

### FARMHOUSE WHITE, COUNTY DURHAM

Hand made at the Village Farm based in the beautiful village of Morden in County Durham. Farmhouse White is a young cheese with a creamy and distinctive flavour with a slightly crumbly texture, it is stored for six weeks until mature. Winner of a Gold Medal at the 2016 Great Yorkshire Show. Suitable for vegetarian. Unpasteurised cow's milk.

### MONTEAGNOLO AFFINE (BAVARIA)

Montagnolo Affine is a triple cream soft cheese that is only ripened on the surface and is marbled with blue veins. It combines the textures and rich tastes of a triple crème brie, with the distinct and lightly biting flavour of a blue cheese. This combination results in Montagnolo Affine being a very mild and deliciously creamy blue cheese. Suitable for vegetarians. Pasteurised cow's milk.

## CHEESE COURSE



### **REDESDALE SHEEP'S, NORTHUMBERLAND**

A local sweet, subtle sheep's cheese with its rich, velvety texture, clean characteristic taste and refreshing tang this prize-winning cheese is one to savour. Redesdale has a thirty-year-old history as it was the first cheese Northumberland Cheese Company ever made.

Suitable for vegetarians. Pasteurised sheep's milk.

### **MORDON ISLE, COUNTY DURHAM**

Handcrafted from the Village Farm based in Mordon, County Durham. Winner of 2 Gold Stars at Great Taste Awards 2019. A semi-soft continental style cheese with a milk yet sweet flavour. Rubbed in locally produced cold pressed rapeseed oil and matured for 2 months.

Suitable for vegetarians. Pasteurised cow's milk.

### **EDEN PEARL, CUMBRIA**

From the Appleby Creamery, a luxurious white mould ripened sheep's milk brie. A smooth velvety texture with a rich and creamy taste.

Suitable for vegetarians. Pasteurised sheep's milk.

### **DURHAM CAMEMBERT**

A traditional handmade method is used to create this Camembert. The milk is piped straight from the herd of cows into the cheese vat every morning to start the cheese process. This brie is then matured for 4-5 weeks. It is a soft surface ripened creamy cheese with a white coat and mild flavour.

Suitable for vegetarians. Pasteurised cow's milk.

[www.thecheeseshopmorpeth.co.uk](http://www.thecheeseshopmorpeth.co.uk)

**CHOICE OF FOUR CHEESES £12**