

TO START



LIME CURED MACKEREL FILLET £13.00

beetroot, cucumber, radish, cucumber oil

RABBIT & KING PRAWN PAELLA £15.00

chorizo, mussels, saffron, rabbit beignet

HEIRLOOM TOMATO TART (V) £10.00

roasted walnuts, mozzarella, tomato vinaigrette

ROAST BEETROOT & DILL SOUP £10.00

crispy duck, smoked yoghurt

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



LOIN OF NEW SEASON LAMB £31.00

bone marrow, minted peas & broad beans, slow cooked shoulder

SEARED TURBOT FILLET £34.00

roast garlic, tomato & shellfish stew, garlic aioli, flatbreads

ROAST DUCK SUPREME £29.00

confit leg hash, fried duck egg, rhubarb

HAND ROLLED FETTUCINE £20.00

wild mushroom, fresh truffle, lemon oil, parmesan, poached hen's egg

FROM THE CHARGRILL

FILLET STEAK (8oz) £43.00

SIRLOIN STEAK (8oz) £33.00

served with hand cut chips, roast plum tomato,
roast flat cap mushroom, crispy shallot rings & a choice of sauce

CHATEAUBRIAND (FOR TWO) £80.00

(please allow 20 minutes)

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

ROAST RACK OF LOCALLY SOURCED LAMB (FOR TWO) £64.00

(please allow 20 minutes)

chimichurri dressing, buttered seasonal vegetables, parmesan mash

SIDES £6.00

parmesan & chive mash, honey roasted carrots,
roast garlic tender stem broccoli,
parmesan & rosemary hand cut chips

TO FINISH



PEACHES & CREAM SOUFFLÉ £12.00

peach sorbet

STRAWBERRY & PISTACHIO BOMB £10.00

pistachio sponge, strawberry consommé

DARK CHOCOLATE TRIFLE £10.00

orange jelly, orange madeleine, honeycomb

SELECTION OF HOMEMADE ICE CREAMS & SORBETS £8.00

brandy snap basket, fudge sauce

COFFEE & HOMEMADE PETIT FOURS £9.50

CHEESE COURSE



Matfen Hall is proud to introduce the very best artisan cheeses, crafted by award-winning dairies across the north 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. Pasteurised 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.

FARMHOUSE WHITE, COUNTY DURHAM

Handmade 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.

MONTAGNOLO 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

CHOICE OF FOUR CHEESES £12

SPARKLING WINE AND CHAMPAGNE BY THE GLASS



1. PROSECCO NV 'II CAGGIO'

VENETO, ITALY

soft fine bubbles, delicate mousse, the perfect aperitif

£9.00	–	£42.00
125ML	175ML	BOTTLE

10. CAVA BRUT ROSADO 'VILARNAU'

BARCELONA, SPAIN

delicious crisp apple and sweet ripe pear

£9.50	–	£45.00
125ML	175ML	BOTTLE

3. HOFFMANN & RATHBONE CLASSIC CUVÉE 2013

SUSSEX, ENGLAND

pure of expression of the great champagne region

£18.00	–	£95.00
125ML	175ML	BOTTLE

4. HENRIOT BRUT CHAMPAGNE NV

REIMS, FRANCE

exceptional blend from 10 grand cru and premier cru vineyards

£16.00	–	£85.00
125ML	175ML	BOTTLE

WHITE WINES BY THE GLASS



24. PINOT GRIGIO 2021, II CAGGIO

VENEZIE, ITALY

amazing PG, dry, crisp yet aromatic and fruity

£6.50	£8.50	£30.00
125ML	175ML	BOTTLE

21. PICPOUL DE PINET 2020 'FLAMANTS'

LANGUEDOC, FRANCE

lip smacking lemon and lime, mouth watering acidity

£8.00	£11.00	£42.00
125ML	175ML	BOTTLE

23. CHARDONNAY 2020 'SAINT AURIOL'

FONCALIEU, FRANCE

luscious tropical citrus fruits, hint of green apple, subtle oak

£7.00	£10.00	£35.00
125ML	175ML	BOTTLE

25. WALT RIESLING 2020

PFALZ, GERMANY

ripe peach, dry apple crispness, subtle minerality

£7.00	£10.00	£40.00
125ML	175ML	BOTTLE

26. SAUVIGNON BLANC 2021 'FLYING KIWI'

MARLBOROUGH, NEW ZEALAND

gooseberry fool in a glass

£9.00	£12.50	£50.00
125ML	175ML	BOTTLE

ROSÉ WINES BY THE GLASS



40. ZINFANDEL BLUSH ROSE NV 'DISCOVERY BEACH' CALIFORNIA, USA

ripe watermelon, sweet summer berries

£7.00	£10.00	£35.00
125ML	175ML	BOTTLE

41. PINOT GRIGIO BLUSH 2021 II CAGGIO VENEZIE, ITALY

pale blush pink, delicate aromas of strawberries and red apples

£6.50	£8.50	£30.00
125ML	175ML	BOTTLE

42. PIQUEPOUL ROSE 2021, ENSERUNE FONCALIEU, FRANCE

delicate pale pink, rose petal aromas, refreshing citrus acidity

£7.00	£10.00	£42.00
125ML	175ML	BOTTLE

RED WINES BY THE GLASS



50. MERLOT 2021, SANTA ALBA CURICO, CHILE

easy quaffing red, raspberries, plums, cherries, subtle smoke

£6.50	£8.50	£30.00
125ML	175ML	BOTTLE

51. MONTEPULCIANO 2020, II CAGGIO VENEZIE, ITALY

full bodied, juicy red, great blend of dark fruits, twist of spice

£7.00	£10.00	£35.00
125ML	175ML	BOTTLE

53. BROUILLY 2018 DOMAINE BARRON BEAUJOLAIS, FRANCE

raspberry, cherries, redcurrants, plums, mineral notes

£10.00	£13.00	£55.00
125ML	175ML	BOTTLE

54. MALBEC 'KALEU' 2019 MENDOZA, ARGENTINA

intense dark fruits, smokey chocolate notes, elegant smooth tannins

£9.00	£12.50	£44.00
125ML	175ML	BOTTLE

55. SHIRAZ 2020 'AUS' DE BORTOLI, AUSTRALIA

ripe red berries, spicy tannins, hint of white pepper

£6.50	£8.50	£30.00
125ML	175ML	BOTTLE

SPARKLING WINE AND CHAMPAGNE



1. PROSECCO NV 'II CAGGIO'

VENETO, ITALY

soft fine bubbles, delicate mousse, the perfect aperitif

£40.00

BOTTLE

3. HOFFMANN & RATHBONE CLASSIC CUVEE 2013

SUSSEX, ENGLAND

pure of expression of the great champagne region

£95.00

BOTTLE

4. HENRIOT BRUT CHAMPAGNE NV

REIMS, FRANCE

exceptional blend from 10 grand cru and premier cru vineyards

£85.00

BOTTLE

SPARKLING WINE AND CHAMPAGNE



5. HENRIOT VINTAGE BRUT 2008 MILLESIME REIMS, FRANCE

only produced in exceptional years, using exclusively grand cru grapes

£320.00

BOTTLE

6. BOLLINGER GRAND ANNEE FRANCE

powerful, sophisticated and complex style

£250.00

BOTTLE

7. CRISTAL 2013, LOUIS ROEDERER REIMS, FRANCE

remarkably balanced and refined with silky texture and fruity aromas

£550.00

BOTTLE

SPARKLING ROSÉ



**10. CAVA BRUT ROSADO NV 'VILARNAU
BARCELONA, SPAIN**

delicious crisp apple and sweet ripe pear

£45.00

BOTTLE

**11. HOFFMANN & RATHBONE ROSE 2011
SUSSEX, ENGLAND**

textured generous rose with bright red fruits

£95.00

BOTTLE

**12. HENRIOT BRUT ROSÉ CHAMPAGNE NV
REIMS, FRANCE**

elegance and intensity in the purest Henriot style

£85.00

BOTTLE

**14. LAURENT PERRIER ROSE NV
TOURS SUR MARNE, FRANCE**

quite simply divine

£200.00

BOTTLE

WHITE WINE



**20. CHABLIS 2019, DOMAINE CHARDONNAY
BURGUNDY, FRANCE**

crisp, fresh fruit, harmonious structure, delightful mineral finish

£80.00

BOTTLE

**21. PICPOUL DE PINET 2019 'FLAMENTS'
LANGUEDOC, FRANCE**

lip-smacking lemon and lime, mouthwatering acidity

£42.00

BOTTLE

**22. GAVI 2020, BERGAGLIO, SASSAIA
PIEMONTE, ITALY**

grapefruit and lime, mineral intense, fresh aromatic citrus fruits

£65.00

BOTTLE

**23. CHARDONNAY 2020 'SAINT AURIOL'
FONCALIEU, FRANCE**

luscious tropical citrus fruits, hint of green apple, subtle oak

£35.00

BOTTLE

**24. PINOT GRIGIO 2021, II CAGGIO
VENEZIE, ITALY**

amazing PG, dry, crisp yet aromatic and fruity

£30.00

BOTTLE

WHITE WINE



25. WALT RIESLING 2020

PFALZ, GERMANY

ripe peach, dry apple crispness, subtle minerality

£40.00

BOTTLE

26. SAUVIGNON BLANC 2021 'FLYING KIWI'

MARLBOROUGH, NEW ZEALAND

gooseberry fool in a glass

£50.00

BOTTLE

27. SANCERRE 2019 DOMAINE DUCROUX

THE LOIRE, FRANCE

grapefruit and lime, mineral intensity, fresh aromatic citrus flavours

£80.00

BOTTLE

28. RIOJA BLANCO 2020 'EL MESON'

RIOJA, SPAIN

intense, fresh floral notes, hints of citrus and tropical fruits

£40.00

BOTTLE

29. BACCHUS 2019 HOFFMAN & RATHBONE

SUSSEX, ENGLAND

elderflower blossom, peach, pear and lime, long lingering finish

£65.00

BOTTLE

WHITE WINE



30. 'SASKIA' 2019 MILES MOSSOP (CHENIN / VIOGNIER)

SOUTH AFRICA

citrus and white peach flavours, delightfully fresh and elegant

£75.00

BOTTLE

31. CHABLIS 1ER CRU VAILLONS 2019 WILLIAM FEVRE

BURGUNDY, FRANCE

racy tropical fruits, gentle fine minerality

£110.00

BOTTLE

32. MEURSAULT 2019, TETE DE MURGER, DOMAINE JAVILLIER

BURGUNDY, FRANCE

cracked nuts, toast and lemon balm, stunning freshness

£250.00

BOTTLE

ROSÉ WINE



**40. ZINFANDEL BLUSH ROSE NV 'DISCOVERY BEACH'
CALIFORNIA, USA**

ripe watermelon, sweet summer berries

£35.00

BOTTLE

**41. PINOT GRIGIO BLUSH 2021 II CAGGIO
VENEZIE, ITALY**

pale blush pink, delicate aromas of strawberries and red apples

£30.00

BOTTLE

**42. PIQUEPOUL ROSE 2021, ENSERUNE
FONCALIEU, FRANCE**

delicate pale pink, rose petal aromas, refreshing citrus acidity

£42.00

BOTTLE

RED WINE



**50. MERLOT 2021, SANTA ALBA
CURICO, CHILE**

easy quaffing red, raspberries, plums, cherries, subtle smoke

£30.00

BOTTLE

**51. MONTEPULCIANO 2020, II CAGGIO
VENEZIE, ITALY**

full bodied, juicy red, great blend of dark fruits, twist of spice

£35.00

BOTTLE

**52. PINOT NOIR NV2/3 HOFFMAN & RATHBONE
SUSSEX, ENGLAND**

grape of the gods, soft and sublime, exceptional fruit

£80.00

BOTTLE

**53. BROUILLY 2018 DOMAINE DIT BARRON
BEAUJOLAIS, FRANCE**

red berries, plums and peachy fruits, tangy mineral notes

£55.00

BOTTLE

**54. MALBEC 'KALEU' 2020 'LOS HAROLDOS'
MENDOZA, ARGENTINA**

intense dark fruits, smoky chocolate notes, elegant smooth tannins

£44.00

BOTTLE

RED WINE



**55. SHIRAZ 2020 'AUS'
DE BORTOLI, AUSTRALIA**

ripe red berries, spicy tannins, hint of white pepper

£35.00

BOTTLE

**56. CHATEAU PIERREFITTE 2018 LALANDE DE POMEROL
BORDEAUX, FRANCE**

blackberries, brambles and spice, enhanced with tobacco and coffee

£65.00

BOTTLE

**57. PINOTAGE 2019 'HILL & DALE'
STELLENBOSCH, SOUTH AFRICA**

sweet red fruits, ripe dark fruit aromas

£48.00

BOTTLE

**58. FITOU 2017, DOMAINE JONES, TUCHAN
LANGUEDOC, FRANCE**

full bodied, big and bold, full of ripe spicy fruits

£70.00

BOTTLE

**59. CHATEAU MUSAR 'HOCHAR' 2017 PERE ET FILS
LEBANON**

complex nose of ripe red cherries, sweet smoke and cinnamon spice

£70.00

BOTTLE

RED WINE



**60. CHATEAUNEUF-DU-PAPE 2018 DOMAINE BERTHET
RHONE, FRANCE**

rich raspberry, plummy fruit, tobacco leaf and dried herbs

£85.00

BOTTLE

**61. AMARONE COSTE BIANCHI 2014 TENUTA FIORBELLI
VENETO, ITALY**

velvety, spicy and elegant, black cherries, coffee and raisins

£130.00

BOTTLE

**62. GEVREY CHAMBERTIN 2018 HARMAND GEOFFROY
BURGUNDY, FRANCE**

blackcurrants, raspberries, rose petal and coffee, fine tannins

£160.00

BOTTLE

**63. LE CLARENCE DE HAUT BRION 2010, PESSAC-LEOGNAN
BORDEAUX, FRANCE**

ripe rich fruits, great tannins, amazing length 93Pts Wine Advocate

£420.00

BOTTLE

**64. CRIANZA 2016 TAMARAL
RIBERA DEL DUERO, SPAIN**

opulent red, vibrant juicy red fruits, liquorice and spice

£60.00

BOTTLE

DESSERT WINE



70. SAUTERNES 2018 'LE TERTRE'

BORDEAUX, FRANCE

balance of sweetness with notes of apricot and honey

£8.50

£35.00

100ML

BOTTLE

71. BANYULS 2017 DOMAINE RECTORIE

ROUSILLON, FRANCE

packed with spicy fruit giving a delicious depth of flavour

£8.00

£55.00

100ML

BOTTLE