

# CLOISTERS

## RESTAURANT AND BAR

---

### WHILE YOU WAIT

Bread and Olives - £5

Bread and Whipped Butter - £5

Lindisfarne Oysters, Tabasco, Shallot Vinegar, Marie Rose Sauce

Half dozen - £14, Dozen - £20

Ham Hock and Black Pudding Croquettes, Garlic Aioli - £6

### STARTERS AND SALADS

Twice Baked Northumbrian Cheese Souffle, Parmesan, Rosemary (V) - £12

Seared Scallops, Black Pudding, Pancetta, Bearnaise Sauce - £18

Slow Cooked Ham Hock and Black Truffle Terrine,  
Toasted Brioche, Caramelised Onion Chutney - £10

Grilled Haggis, Sauerkraut, Rye, Fried Duck Egg, Homemade Brown Sauce - £12

Homemade Soup Of The Day, Crusty Sourdough - £7

Craster Smoked Salmon, Lemon, Baby Leaf, Toasted Rye Bread - £14

Wild Mushroom Sauté, Toasted Sourdough, Truffle, Soft Poached Egg (V) - £10

Goats Cheese, Baby Beets, Black Olives, Sun Blushed Tomatoes, Basil (V)

Starter - £9, Main - £14

Local Mussels, Garlic, White Wine and Dill, Sourdough - £11

# CLOISTERS

RESTAURANT AND BAR

---

## MAINS

Slow Cooked Feather Blade of Beef, Braised Red Wine Onions,  
Pancetta, Thyme, Garlic Pomme Puree - £28

Panko Cod Cheeks, Chorizo, Crisp Potato, Smoked Paprika  
and Roast Tomato Stew, Sourdough - £24

Celeriac Steak, Roast Garlic, Tempura Tender Stem Broccoli, Chilli Jam Rocket (VE) - £19

Wild Mushroom and Tarragon Risotto, Roast Vegetable Spring Roll, Rocket (V) - £16

North Acomb Farm Burger, Monterey Jack, Bacon Jam, Avocado, Onion Rings, Fries, Salad - £18

Market Fish: Hand Cut Chips, Homemade Minted Mushy Peas, Tartare Sauce, Lemon - £MP

## GRILL

Prime British Cuts of Beef, Matured for a Minimum of 30 Days

All Steaks Served With Chips, Grilled Tomato And Mushroom

**30-Day Dry Aged 10oz Rib-Eye - £35**

**30-Day Dry Aged 12oz Sirloin - £38**

**Centre Cut 8oz Fillet - £42**

**16oz Chateaubriand (For Two) - £82**

Add Lobster Tail - £12   Add Seared Scallops - £12

## TO SHARE

### Roast Rack of Locally Sourced Lamb

Pulled Shoulder and Spicy Chilli Beignets, Chimichurri - £65

### Local Seafood

Oysters, Seared Scallops and Steamed Mussels, Piquant Sauce,  
Shallot Vinegar, Triple Cooked Chips

With Half Lobster - £75   With Whole Lobster - £100

## SAUCES

Choose From;  
Spicy Chimichurri, Peppercorn,  
Bearnaise, Roast Garlic Butter,  
Beer Braised Onions

£4 each

## SIDES

Triple Cooked Chips  
Green Leaf Salad  
Garlic Tender Stem Broccoli  
Honey Roast Carrots, Black Sesame

£5 each

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical.

# CLOISTERS

RESTAURANT AND BAR

---

## DESSERTS

Hot Sticky Toffee Pudding, Toffee Sauce, Vanilla Bean Ice Cream - £7

Dark Chocolate and Ginger Torte, Honeycomb, Clotted Cream - £8

Homemade Ice Creams, Tuille Basket, Fudge Sauce - £9

Orange Crème Brulee, Orange Madeleine's - £9

Double Chocolate Brownie, Chocolate Sauce, Pistachio Ice Cream - £9

"Matfen Mess", Crisp Meringue, Fresh Berries, Chantilly Cream - £10

Cheese and Biscuits, Caramelised Onion Chutney, Grapes - £13