

MENU

NIBBLES

CAULIFLOWER FRITTERS/WASABI MAYONNAISE £5.00

PADRON PEPPERS/ROMESCO SAUCE £6.00

HOUSEMADE BREADS AND WHIPPED BUTTER £5.00

MARINATED OLIVES £5.00

JERSEY OYSTERS HALF DOZEN - £22.00 DOZEN - £40

Served Natural with Lemon and Tabasco
or Beetroot and Horseradish Mignonette

STARTERS

OUR DAILY PREPARED SOUP £8.00

Served with Our House Baked Sourdough (V)

SEARED BEEF CARPACCIO £18.00

with Chargrilled Leek, Mozzarella and a Toasted Hazelnut Chive Dressing

PAN FRIED KING SCALLOP £18.00

with Green Asparagus, Chickpea and Pickled Shallot

SUMAC ROASTED COURGETTE £13.00

with Aubergine, Spring Onion and Harissa (VE)

BAKED BEETROOT £13.00

with Radish, Feta, Romesco and Watercress (VE)

HOUSE CURED SALMON £15.00

with Cucumber & Sourdough Polonaise

ROASTED CHICKEN THIGH £15.00

with a Potato, Wild Garlic & Caper Salad and Spiced Carrot Jam

CHESTNUT MUSHROOM AND SPINACH PAPPARDELLE £13.00 OR £25.00

with Roasted Cherry Tomatoes and Rocket (V)

MAINS

PAN ROASTED LAMB RUMP £33.00

with Minted New Potatoes, Carrot and Jus

PAN FRIED SALMON SUPREME £29.00

with Polenta, Roasted Gem Heart and a Dill Caper Butter

PORK CUTLET £28.00

with Roasted Bramley Apple, Fine Beans and Potato

BAKED COD FILLET £33.00

with Pomme Purée and a Smoked Pancetta, Fennel & Leek Ragout

CAULIFLOWER STEAK £25.00

with Roasted Pear, Bitter Leaves and Black Garlic

GRILL

Served with Roasted Flat Mushrooms, Plum Tomato and Fries

All of our Steaks come from West Rackwood Farm, Durham, and are dry aged for 28 days with our butcher. We then dry age them on site for a further 7 days to intensify the flavour.

100Z RIBEYE £38.00

120Z SIRLOIN £40.00

100Z FILLET £48.00

100Z FLAT IRON £32.00

CÔTE DE BOEUF (TO SHARE) £95.00

ADD PAN FRIED KING PRAWNS £8.00

SAUCES

Caramelised Shallot Jus
Black Garlic and Tarragon Butter
Peppercorn
Wild Mushroom
Chimichurri
£5 each

SIDES

Our Triple Cooked Chips
Honey and Sesame Chantenay Carrots
Parmesan and Rocket Salad/Balsamic and Truffle Dressing
Dauphinoise Potatoes
Parsley Buttered New Potatoes
Tenderstem Broccoli and Smoked Bacon
£6 each

DESSERTS

64% GUAYAQUIL DARK CHOCOLATE & BUTTERMILK (V) £15.00

Buttermilk Espuma, Guayaquil Rich Ganache, Chocolate Crumbs & Lime

“BANOFEE” (V) £14.00

Caramelised Banana, Milk Jam, Mascarpone Chantilly, Biscuit Ice Cream & Red Vein Sorrel

STICKY TOFFEE PUDDING (V) £12.00

Miso Butterscotch Sauce, Cocoa Streusel & Tonka Bean Ice Cream

SESAME & CITRUS (V) £14.00

Sesame Seeds Nougatine, Bergamot Curd, Fresh & Confit Citrus, Meringue

SELECTION OF ARTISAN CHEESES £17.00

Marinated Grapes, Sourdough Crackers, Walnut & Northumbrian Pantry Chutney