

MENU

NIBBLES

COURGETTE FRITTERS/SWEET CHILLI MAYONNAISE £5.00

PARSLEY & PARMESAN POLENTA CHIPS/BLACK GARLIC SAUCE (GFO) £6.00

HOUSE BAKED BREAD AND WHIPPED BUTTER £5.00

MARINATED OLIVES (GFO) £5.00

JERSEY OYSTERS (GFO) HALF DOZEN - £22.00 DOZEN - £40

Served Natural with Lemon and Tabasco or
Shallot and Chive Mignonette

STARTERS

OUR DAILY PREPARED SOUP £8.00

Served with Our House Baked Sourdough (V)

SEARED BEEF CARPACCIO £18.00

Sweet and Sour Peppers, Pickled Cucumber, Sourdough Croutons and Black Garlic (GFO)

PAN FRIED KING SCALLOP £18.00

with Fennel, Pomegranate and Spring Onion

CRISPY POTATO TERRINE £13.00

with Piccalilli, Chickpea and Red Onion (Ve, GFO)

HEIRLOOM TOMATO AND FETA SALAD £14.00

with Radish, Broad Beans, Rocket and Raspberry (Ve, GFO)

HOUSE CURED SALMON £15.00

with Roasted Leeks, Carrot Jam and a Preserved Lemon and Caper Dressing (GFO)

PRESSED HAM HOCK £15.00

with Pickled Spiced Pears, Roasted Beets and Toasted Rye (GFO)

SOFT HERBS AND PECORINO GNOCCHI £13.00 OR £25.00

with Chestnut Mushrooms, Peas, Soft Poached Egg and Watercress (V)

MAINS

PAN ROASTED LAMB RUMP £33.00

with Beetroot, Spiced Aubergine and Pressed Potato (GFO)

PAN FRIED SALMON SUPREME £29.00

with Roasted Carrots, Crushed New Potatoes and a Pea & Gooseberry Dressing (GFO)

ROASTED CHICKEN SUPREME £28.00

with Caramelised Cauliflower, Broad Beans, Pomme Puree and Wholegrain Mustard Cream (GFO)

BAKED COD FILLET £33.00

with Sweetcorn, Kohlrabi, Spinach and Potato Chowder

BAKED CELERIAC STEAK £25.00

with Roasted Shallots, Toasted Walnuts and Bitter Leaves (Ve, GFO)

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 (GFO) £38.00

120Z SIRLOIN (GFO) £40.00

100Z FILLET (GFO) £47.00

100Z FLAT IRON (GFO) £33.00

CÔTE DE BOEUF (TO SHARE) (GFO) £ 100.00

ADD PAN FRIED KING PRAWNS £8.00

SAUCES

Café de Paris Butter
Green Peppercorn
Wild Mushroom
Blue Cheese Cream

£5 each

SIDES

Our Triple Cooked Chips
Marinated Heirloom Tomatoes and Watercress Salad (GFO)
Pomme Puree
Sumac and Sesame Roasted Courgettes (GFO)
Harissa Carrots (GFO)
Nori-Churri Corn on Cob (GFO)

£6 each

DESSERTS

TANZANIE 75% WARM DARK CHOCOLATE TART (V, GFO) £15.00

Hibiscus Caramel, Chocolate Sponge, Raspberries and Maldon Sea Salt

PEACH SEMI-FREDDO (V, GFO) £13.00

Hipple Gin, Peach & Olive Oil Vinaigrette, Buckwheat and Thai Basil

STICKY TOFFEE PUDDING (V, GFO) £12.00

Miso Butterscotch Sauce, Cocoa Streusel & Tonka Bean Ice Cream

“STRAWBERRY AND CREAM” (V, GFO) £14.00

Whipped Crème Fraiche, Nasturtium, White Chocolate, Strawberries and Granita

SELECTION OF ARTISAN CHEESES £17

Served with marinated grapes, sourdough starter crackers and walnut bread, celery and local Northumbrian pantry chutney

TUNWORTH

Cow, Soft, Hampshire England
Creamy, Rich British Camembert

BLACK BOMBER CHEDDAR (V)

Cow, Hard, Snowdonia Wales
Rich Flavour with a Smooth Creaminess, Moreish

DARLING BLUE

Cow, Semi-Soft, Northumberland England
Smooth, Gentle Blue with Rich Biscuity Flavours

SAINT-MAURE DE TOURAINE

Goat, Soft, Loire Valley France
Fine Texture, Long-Lasting Savoury Flavours with Hints of Nuts and Citrus

BURROW MUMP (V)

Sheep, Semi-Hard, Somerset England
Somerset Cider Brandy Washed Rind, Compressed Texture with a Sweet and Nutty Flavour