# MENU

### STARTERS

#### WILD SEABASS CEVICHE

Tigers Milk, Jalapeño, Coriander, Mint, Finger Lime

### ROASTED CAULIFLOWER (V)

Yeasted Cauliflower, Capers, Shallots, Pickled Grape

#### SALT AGED BEEF TARTARE

Pickled Girolle, Clarence Court Yolk, Smoked Bone Marrow

## JERUSALEM ARTICHOKE VELOUTÉ (V)

Black Winter Truffle, Pear, Chives

#### WOOD PIGEON

Kohlrabi, Fois Gras, Beetroot, Madeira

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### MAINS

#### ROASTED LOIN OF VENISON

Blackberry, Venison Faggot, Black Garlic, Spinach, Black Winter Truffle, Confit Potato

#### WILD HALIBUT

Watercress, Maitake, Celeriac, Chicken Sauce

#### ROAST NORTH SEA COD

Carrot, Cumin, Puffed Wild Rice, Saffron Mussel Velouté

#### SALT AGED BEEF FILLET

Roscoff Onion, Cheek, Parsley, Bordelaise Sauce

#### CROWN PRINCE SQUASH (V)

Pearl Barley, Yorkshire Blue, Sage, Preserved Lemon, Pumpkin Seed

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### DESSERTS

#### 100% MADAGASCAN VANILLA (V)

Whipped Ganache, Praline, Cocoa Nibs, Sea Salt & Gavotte Tuile

#### PEAR & NORTHUMBERLAND HONEY (V)

Caramel Poached Pear, Scottish Crème Fraiche, Buckwheat & Wildflower Honey Ice Cream

#### PLUM & SMOKED HAY (V)

Roasted and Compote, Yuzu Jelly, Kataifi Pastry & Smoked Hay Ice Cream

#### VAHLRONDA DULCEY CHOCOLATE & BLACKBERRY (V)

Dulcey Delice, Hazelnut Croustillant, Blackberries Marmalade & Sorbet

#### SELECTION OF ARTISAN CHEESES

Served with Marinated Grapes, Sourdough Starter Crackers, Walnut Bread and Local Northumbrian Pantry Chutney

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## SELECTION OF ARTISAN CHEESES

#### Served with Marinated Grapes, Sourdough Starter Crackers, Walnut Bread and Local Northumbrian Pantry Chutney

All five cheeses included

#### BRIE DE MEAUX

Cow, Soft, Meaux France

Soft, Unctuous Texture with an Easy Yet Complex, Nutty Flavour

#### BLACK BOMBER CHEDDAR (V)

Cow, Hard, Snowdonia Wales

Rich Flavour with a Smooth Creaminess, Moreish

#### BLUEMIN WHITE BLUE CHEESE (V)

Cow, Semi - Soft, Yorkshire England

Rich, Nutty Flavour and Amazing Melt-in-the-Mouth Texture Bluemin White is Not Spiked so Does Not Contain Blue Vein

#### SAINT-MAURE DE TOURAINE

Goat, Soft, Loire Valley France

Fine Texture, Long-Lasting Savoury Flavours with Hints of Nuts and Citrus

#### REDESDALE (V)

Sheep, Hard, Northumberland England

Sweet, Subtle. Rich, Velvety Texture, Clean Characteristic Taste and Refreshing Tang

#### £65 PER PERSON FOR 3 COURSES