

MENU

## STARTERS

### HEPPLE GIN CURED SALMON

*crème fraiche, pickled cucumbers, rye and caviar*

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### ROASTED CAULIFLOWER (V)

*yeasted cauliflower, capers, shallots, pickled grape*

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### SALT AGED BEEF TARTARE

*pickled girolle, clarence court yolk, smoked bone marrow*

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### JERUSALEM ARTICHOKE VELOUTÉ (V)

*chestnuts, poached pear and chive*

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### CONFIT DUCK TERRINE

*duck leg and foie gras terrine, pickled pear*

## MAINS

### ROASTED LOIN OF VENISON

*blackberry, venison faggot, black garlic, spinach, confit potato*

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### WILD HALIBUT

*watercress, maitake, celeriac, chicken sauce*

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### POACHED NORTH SEA COD

*buttered spinach, morteau sausage, braised lentils*

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### ROAST POLLARDS OF THIRKLEBY TURKEY BREAST

*sausage and apricot stuffing, pigs in blankets and classic garnishes*

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### CROWN PRINCE SQUASH (V)

*pearl barley, yorkshire blue, sage, preserved lemon, pumpkin seed*

## DESSERTS

### APPLE AND GINGER CHEESECAKE

*cinnamon, white chocolate, stem ginger ganache and salted caramel ice cream*

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### DARK CHOCOLATE AND CLEMENTINE GATEAU (V)

*chocolate mousse, hazelnut croustillant, clementine jelly and sorbet, cocoa nibs*

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### CHESTNUT AND BLACKCURRANT TART (V)

*confit of blackcurrant, almond frangipane and chestnut ganache*

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### HOMEMADE CHRISTMAS PUDDING (V)

*brandy custard espuma, roasted nuts and pomegranate*

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### SELECTION OF ARTISAN CHEESES

*served with marinated grapes, sourdough starter crackers, walnut bread and local northumbrian pantry chutney*

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*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*

### DARLING BLUE CHEESE

*Cow, Semi - Soft, Northumberland England*

*smooth, gentle blue with rich biscuity flavours*

### GOLDEN CROSS GOAT CHEESE (V)

*Goat, Soft, Sussex England*

*sweet, soft and delicately 'goaty' and grassy, with an ice-cream like texture*

### REDESDALE (V)

*Sheep, Hard, Northumberland England*

*sweet, subtle; has a rich, velvety texture, clean characteristic taste and refreshing tang*

£65 PER PERSON FOR 3 COURSES