

MENU

STARTERS

SALTED COD FISHCAKE

Saffron Aioli, Lime, Mint & Jalapeno Pickled Fennel

GAME TERRINE

Pickled Pear & Chicory Salad

PARSNIP VELOUTÉ

Onion Bhaji & Coriander

APPLE TART FINE

Salt Baked Celeriac, Chanterelle Mushrooms & Duck Egg

SALT AGED BEEF TARTARE

Pickled Mushroom, Clarence Court Yolk, Smoked
Bone Marrow & Sourdough

MAINS

CORNISH HAKE

Vadouvan Spiced Cauliflower, Capers, Dates & Curried Hake Velouté

BRAISED DAUBE OF BEEF

Pancetta, Oyster Mushroom, Onions & Smoked Pomme Puree

SALT AGED PORK CUTLET

Wilted Chard, Iberico Ham, Sauce Charcuterie

ROAST POLLOCK

Jerusalem Artichoke, Mussels, Chicken Sauce

BEETROOT RISOTTO (V)

Heritage Beetroot, Yorkshire Blue Cheese & Walnut

SIDES

(All sides £6)

SKIN ON FRIES

Add Truffle & Parmesan for £2

BLACKENED HISPI CABBAGE

Pickled Jalapeno, Ranch Dressing

HARISSA SPICED BROCCOLI

MIXED LEAF & SOFT HERB SALAD

French Dressing

DESSERTS

GREEN APPLE CHEESECAKE

Caramel whipped ganache, apple jelly, white chocolate & salted caramel ice cream

DARK CHOCOLATE AND HAZELNUT GATEAU (V)

Chocolate mousse, croustillant, hazelnut praline, cocoa nibs & buttermilk sorbet

LIMONCELLO RUM BABA (V)

Crème fraiche, passion fruit curd, flaked almond & vanilla

CHOCOLATE & CLEMENTINE FONDANT (V)

Clementine ganache, gel & sorbet, cocoa gavotte tuile

SELECTION OF ARTISAN CHEESES

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

All five cheeses included
(£6 Supplement)

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