

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

COFFEE & VANILLA (V)

Coffee ice cream, pecan praline, crème brûlée, buckwheat tuile & blackcurrant dressing

DARK CHOCOLATE & CHERRY (V)

Dark chocolate crémeux, amaretto soaked cherries, almond soil & Greek yoghurt ice cream

YORKSHIRE FORCED RHUBARB (V)

Rhubarb parfait, hibiscus poached rhubarb, oats & lemon verbena sabayon & oil

CHOCOLATE & CLEMENTINE FONDANT (V)

Caramelised puff pastry, plantain caramel, 64% Guayaquil chocolate,
rum gel & barbecued plantain ice cream

SELECTION OF ARTISAN CHEESES

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

All five cheeses included
(£6 Supplement)

WINSLADE (V)

Cow, Soft, Hampshire, England

Soft and oozing cheese with a gentle earthiness. Rich and gentle on the palate

LINCOLNSHIRE POACHER

Cow, Hard, Lincolnshire, England

Strong nutty notes, a savoury umami element, hints of fruitiness, and a slightly sweet finish

HEBRIDEAN BLUE

Cow, Semi - Soft, Isle of Mull, Scotland

Creamy texture and a crumbly structure, strong, tangy flavour with notes of spice, salt, and pepper

DRIFTWOOD GOAT (V)

Goat, Soft, Somerset, England

Creamy and soft texture, subtle peppery and earthy undertones,
complemented by bright citrus notes

REDESDALE (V)

Sheep, Hard, Northumberland England

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

£75 PER PERSON FOR 3 COURSES