

CLOISTERS

RESTAURANT AND BAR

STARTERS

SALTED COD FISHCAKE

Saffron Aioli, Lime, Mint & Jalepeno Pickled
Fennel

SALT AGED BEEF TARTARE

Clarence Court Yolk, Smoked Bone
Marrow Sourdough

BROCCOLI & COLSTON BASSET SOUP

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MAINS

BRAISED DAUBE OF BEEF

Pomme Puree, Heritage Carrots

NORTH SEA COD

Piperade, Walnut Romesco & Black Olive
Tapenade

ONION TARTE TATIN

Goats Cheese, Hazelnuts & Bitter Leaves (V) (VE*)

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SIDES

FRENCH FRIES

Truffle & Parmesan

BUTTERED JERSEY ROYALS

SKIN ON BEEF DRIPPING FRIES

MIXED LEAF & FINE HERB SALAD

French Dressing

BUTTERED FINE BEANS

Shallots

All sides £6 supplement

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DESSERTS

STRAWBERRY & CREAM

Whipped Crème Fraiche, Macerated Strawberries,
Basil Caviar

STICKY TOFFEE PUDDING

Miso Butterscotch Sauce, Cocoa Streusel & Tonka
Bean Ice Cream

CITRUS & DARK CHOCOLATE

64% Chocolate Ganache, Kumquat
Marmalade, Orange, Almond & Olive Oil

SELECTION OF ARTISAN CHEESES

Marinated Grapes, Sourdough Crackers,
Homemade Bread & Northumbrian Pantry Chutney
£5 Supplement

£45 PER PERSON FOR 3 COURSES

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SELECTION OF ARTISAN CHEESES

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

WINSLADE

Cow, Soft, Hampshire, England

soft and oozing cheese with a gentle earthiness. It is rich and gentle on the palate

LINCONSHIRE POACHER

Cow, Hard, Linconshire, England

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

HEBRIDEAN BLUEE

Cow, Semi - Soft, Isle of Mull, Scotland

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

DRIFTWOOD GOAT CHEESE (V)

Goat, Soft, Sommerset, England

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

REDESDALE (V)

Sheep, Hard, Nortumberland England

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

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