

MENU

STARTERS

SALTED COD FISHCAKE

Saffron Aioli, Lime, Mint & Jalapeño Pickled Fennel

WARM SPRING VEGETABLE SALAD

Northumbrian Ricotta, Wild Garlic Pesto (V) (VE*)

GRILLED ASPARAGUS

Crispy Duck Egg, Iberico Ham

SALT AGED BEEF TARTARE

Clarence Court Yolk, Smoked Bone Marrow Sourdough

BROCCOLI & COLSTON BASSET SOUP

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Reasonable substitutions will be accommodated where practical. Discretionary 12.5% service charge. All prices include VAT.

MAINS

HERB FED CHICKEN BREAST

Morel Mushrooms, Wild Garlic & Potato Rosti

BRAISED DAUBE OF BEEF

Pomme Puree, Heritage Carrots

NORTH SEA COD

Piperade, Walnut Romesco & Black Olive Tapenade

WHOLE LEMON SOLE

Meunière, Watercress & Lemon

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

BUTTERED FINE BEANS

Shallots

MIXED LEAF & FINE HERB SALAD

French Dressing

All sides £6 supplement

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DESSERTS

70% DARK CHOCOLATE & TONKA BEAN

Sea salt cocoa streusel, warm chocolate emulsion, chocolate sponge & Tonka (v) bean ice cream

CITRUS TART

Almond, Kalamansi curd, lemon marmalade, Yuzu ganache & white chocolate ice cream

STRAWBERRY & SAKURA

Double cream mousse, strawberry & Sakura tea jelly, fresh strawberries & almond sponge

KIWI & DILL

Compressed kiwi, Timut pepper crème fraiche espuma, meringue and Kiwi & dill sorbet (V)

SELECTION OF ARTISAN CHEESES

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

£5 Supplement

£60 PER PERSON FOR TWO COURSES

£75 PER PERSON FOR THREE COURSES

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SELECTION OF ARTISAN CHEESES

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

All five cheeses included

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, Lincolnshire, England

Strong nutty notes, a savory 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 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, Northumberland England

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