

MENU

STARTERS

SALTED COD FISHCAKE

Saffron Aioli, Lime, Mint & Jalapeño Pickled Fennel

WARM SPRING VEGETABLE SALAD (V) (VE)

Northumbrian Ricotta, Wild Garlic Pesto

GRILLED ASPARAGUS

Crispy Duck Egg, Iberico Ham

SALT AGED BEEF TARTARE

Clarence Court Yolk, Smoked Bone Marrow Sourdough

BROCCOLI & COLSTON BASSET SOUP

(V) Vegetarian (VE) Vegan

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MAINS

HERB FED CHICKEN BREAST

Morel Mushrooms, Wild Garlic & Potato Rosti

BRAISED DAUBE OF BEEF

Pomme Purée, Heritage Carrots

NORTH SEA COD

Piperade, Walnut Romesco & Black Olive Tapenade

WHOLE LEMON SOLE

Meunière, Watercress & Lemon

ONION TARTE TATIN (V) (VE)

Goats Cheese, Hazelnuts & Bitter Leaves

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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 ⑤

Sea Salt Cocoa Streusel, Warm Chocolate Emulsion,
Chocolate Sponge & Tonka Bean Ice Cream

CITRUS TART

Almond, Kalamansi Curd, Lemon Marmalade,
Yuzu Ganache & White Chocolate Ice Cream

STRAWBERRY & SAKURA ⑤

Double Cream Mousse, Strawberry & Sakura Tea Jelly,
Fresh Strawberries & Almond Sponge

KIWI & DILL ⑤

Compressed Kiwi, Timut Pepper Crème Fraîche Espuma,
Meringue, Kiwi & Dill Sorbert

SELECTION OF ARTISAN CHEESES

Served With Marinated Grapes, Sourdough Starter Crackers,
Homemade Bread & Northumbrian Pantry Chutney

£60 PER PERSON FOR TWO COURSES

£75 PER PERSON FOR THREE COURSES

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

SELECTION OF ARTISAN CHEESES

All five cheeses included

WINSLADE ⑤

Cow, Soft, Hampshire, England

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

LINCOLNSHIRE POACHER

Cow, Hard, Lincolnshire, England

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

HEBRIDEAN BLUE ⑤

Cow, Hard, Lincolnshire, England

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

DRIFTWOOD GOAT CHEESE ⑤

Goat, Soft, Somerset, England

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

REDESDALE ⑤

Sheep, Hard, Northumberland England

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

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