

STARTERS

Soup of the Day

Chicken Liver and Foie Gras Parfait – Toasted Brioche

Tiger Prawn Salad, Indian Spices and Mint Yoghurt (£3.50 Supplement)

Roast Sea Scallops, Celeriac and Truffle Purée – Celeriac Remoulade (£4.50 Supplement)

Cheddar Cheese and Spinach Soufflé

Caesar Style Salad

Northumberland Cheese Croquettes, Marinated Beets, Chicory and Walnuts

Warm Salad of Rabbit and Black Pudding with Apple and Sorrel

Gran Reserva Serrano Ham, Romesco Sauce – Grilled Tomato Bread

Oak-smoked Salmon, Crab Mayonnaise and Avocado

MAIN COURSE

Simply Grilled Fresh Halibut with Mushy Peas, Tartare Sauce and Hand-cut Chips

Pan-fried Sea Bass, Braised Fennel, Saffron Potatoes – Shellfish Bisque

Fishcakes, Buttered Spinach, Parsley Cream and Thin Chips

Smoked Haddock, Potato and Swiss Cheese Gratin, Buttered Leeks – Wholegrain Mustard Sauce

Celeriac and Wild Mushroom Pie, Sautéed Potatoes and Savoy Cabbage

Calves Liver, Bacon and Onions

Medallions of Venison, Root Vegetable Puree, Savoy Cabbage and Winter Fruits

Slow-cooked Shoulder of Beef, Horseradish Mash and Buttered Carrots

Slow-cooked Pork Belly, Colcannon, Black Pudding and Roast Beets

Sirloin Steak, Peppercorn Butter, Hand-cut Chips and Green Salad (£4.00 Supplement)

Fillet Steak, Bone Marrow Crust, Red Wine Shallot and Spinach (£6.00 Supplement)

SIDE DISHES

Buttery Mash, Buttered Heritage Potatoes, Battered Onion Rings,

Thin Chips, Mixed Salad, Green Salad, Mixed Vegetables All 3.20

DESSERTS

Crème Brûlée

Warm Chocolate Moelleux, Candied Chestnuts and Vanilla Ice Cream

Knickerbocker Glory

Chocolate and Zinzer Tart, Sour Cherries and Pistachio Ice Cream

Pavlova –Poached Rhubarb and Blood Oranges

Iced Prune and Armagnac Parfait

Home Made Ice Creams: Vanilla, Chocolate and Pistachio

Home Made Sorbets: Cherry, Mirabelle Plum and Yoghurt

Farmhouse Cheeses