



DINNER MENU

2 Courses £34.50, 3 Courses £42.50

STARTERS

Smoked Chicken & Rainbow Beetroot

Salad and honey dressing

Fresh Tuna, Noodle Salad

Edamame beans, Heirloom tomatoes, soya sesame dressing

Lindesfarne Oysters, Chorizo Brochette

Wine vinegar and shallots

Roulade of Duck Confit

Crisp Oriental infused salad

Roast Fig & Goats Cheese

Crispy fried Goats cheese with apple sticks



DINNER MENU

MAIN

Cookie Jar Luxury Fish Pie

Monkfish, cod, salmon, kipper, egg, horseradish mash

Slow Cooked Daube of Beef

Woodland Mushrooms, red wine balsamic reduction

Northumbrian Venison with Roast Plums

Dauphinoise potatoes, red currant jus

Fillets of Red Mullet Scallops & Clams

On a bed of creamed savoy cabbage, tomato pesto

Tempura of Cauliflower & Celeriac

Roast garlic green curry and coriander sauce

DESSERTS

**Blackberry Parfait, Pear Crisps,
Clotted Cream.**

**Selection of Fine Cheeses and
Luxury Biscuits, Fig, Chutney**

**Chocolate Brownie with
Roast Banana, Rum Ice-cream.**