



DINNER MENU

2 Courses £36.50, 3 Courses £44.50

STARTERS

Confit of Duck & Leek Terrine
blood Orange and red onion jelly

Burrata & Honey Roasted Squash
with toasted pumpkin seeds and golden raisins

Home Cured Salmon Pastrami
potato and crushed peanut salad, lime dressing

Blanquette of King Scallops & Mussels
wild garlic, pak choi and chervil cream

Spiced Lentil & Rocket Soup
crispy pancetta, coriander pesto



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MAIN

Double Rack of Black Faced Lamb
sweetbread croquette, pea puree, rosemary jus

Grilled Whole Sea Bream
baked baby gem, crushed new potatoes, tarragon vinaigrette

Beetroot Gnocchi
*with walnut, rainbow chard, sage and brown butter,
sliced white truffle*

Venison Wellington
wild mushroom duxelle, Dauphinoise potatoes, wilted greens

Poached Halibut
pearl barley risotto, heritage tomato confit

DESSERTS

Strawberry Mille-Feuille
with lemon verbena cream

Chocolate Crèmeux,
hazelnut praline, caramel
whisky ice cream

Selection of Northumbrian
Cheese and Luxury Biscuits &
Bracken Hill Quince Jelly