



DINNER MENU

2 Courses £37.50, 3 Courses £45.50

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



DINNER MENU

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**