



# DINNER MENU

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**2 Courses £38, 3 Courses £49**

*Includes freshly baked bread and homemade truffles*

## 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**