

MENU

2-COURSES £14.95 | 3-COURSES £19.95

TO START

POTTED HIGHLAND SALMON (GF)
smoked salmon, cucumber, lemon, dill

TWICE BAKED SMOKED NORTHUMBERLAND CHEESE & CHIVE SOUFFLÉ (V)
tomato salsa, grain mustard cream

GRESSINGHAM DUCK & APPLE RILLETTE (GF)
celeriac remoulade, apple purée

TO FOLLOW

CHICKEN BALLOTINE (GF)
mashed potato, savoy, chantenay carrots, jus

PAN FRIED HAKE (GF)
pea risotto, smoked rapeseed oil, pea shoots

AUBERGINE, GOATS' CHEESE & CAPSICUM GALETTE (V)
spiced couscous, coriander

TO FINISH

ORANGE & CARDAMOM CRÈME BRÛLÉE
almond biscotti

ICED MALT CHOCOLATE PARFAIT (GF)
banana, raspberry

CINNAMON RICE PUDDING (GF)
poached pears

NORTHUMBERLAND CHEESE PLATE (V,N)
fruit chutney & savoury biscuits
£ 4.00 per person supplement

GF - GLUTEN FREE, V - VEGETARIAN, N - CONTAINS NUTS

If you have any food allergies or intolerances, please inform a member of the team

