



## TO COMMENCE

### **GRATINÉES NORMANDES**

french onion soup cooked with cider, finished with calvados & Gruyere  
£5.95

### **PAN ROASTED WOOD PIGEON BREAST**

salt baked beetroot & pickled pear, Blackberry dressing  
£7.95

### **SEARED DIVED SCALLOP**

handmade black pudding tart, cauliflowers, coriander & lime dressing  
£12.00

### **FARRO, SPINACH & ROASTED SQUASH RISOTTO**

parmesan tuile squash crisp  
£6.25

### **BEETROOT CURED TROUT**

salmon pate, winter root vegetable slaw, rye crostini  
£7.50

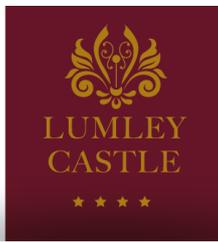
### **RABBIT & HERITAGE CARROT BALLOTINE**

parsnip puree, hazelnuts, sweet mustard dressing  
£6.95

Please do let your server know if you have any special dietary requirements or allergies and we will do our very best to assist you with your requirements.

Please note that our dishes may contain one or more of the following allergens:  
**cereal, peanuts, nuts, shellfish, sesame seeds, eggs, milk, soya, celery and celeriac, mustard, sulphuric dioxide and sulphites.**  
If in doubt, please ask a member of staff





## TO FOLLOW

### **BRAISED OX CHEEKS IN NEWCASTLE BROWN ALE**

creamed potato, braised red cabbage, emperor mushroom, bacon  
baby onions, liquor reduction.

£17.50

### **INDIAN SPICED SKREI COD**

tomato & coriander chick pea galette, Kohlrabi & cucumber salad  
fennel & beetroot dressing

£16.95

### **SWEET POTATO, CARROT & CHESTNUT WELLINGTON**

mushroom & courgette fricassee

£15.95

### **BREAST OF GUINEA FOWL**

filled with boudin blanc, savoy cabbage, onion puree, enriched tarragon  
reduction

£18.95

### **DOUBLE ROASTED PORK BELLY**

“Porchetta”, sausage filled pippin, cavolo nero, beetroot, polenta chips  
sage pesto

£16.50

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## FROM THE GRILL

### **100z CHAR GRILLED RIBEYE STEAK**

sourced from farms in Northern Ireland

£26.00

### **90z RUMP PAVE STEAK**

cut mostly from Limousin Heifers sourced from farms around  
Durham & Her Surrounding Counties

£19.00

### **80z PRIME FILLET STEAK**

cut mostly from Limousin Heifers sourced from Farms around  
Durham & Her surrounding counties

£32.00

### **80z SALMON SUPREME IN JERK SPICES**

£20.00

### **CHICKEN PAILLARD, LEMON & TARRAGON**

£16.50

*Our Grills are accompanied by slow roasted tomatoes, hand cooked chips, French  
beans & shallots, truffle dressed rocket & parmesan shavings*

### **Choice of the following Sauces:**

peppercorn, bordelaise or café de Paris butter

£2.50 each

### **SIDES**

garden vegetables, braised carrots, French fries, hand cut chips, braised  
red cabbage or side salad

£3.25 each

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## TO CONCLUDE

### **BANANA & ALNWICK RUM SOUFFLE**

dark chocolate & sea salt ice cream  
£7.50

### **BLACK FOREST CHOCOLATE BROWNIE**

& Cremeaux, Griottines  
sour cherry & amaretto sorbet  
£6.95

### **ORANGE & CRANBERRY STEAMED PUDDING**

orange anglaise, confit orange  
£6.95

### **MANGO MOUSSE PASSION FRUIT JELLY, PISTACHIO SPONGE**

mango, pineapple & coconut salsa  
£6.95

### **MILK CHOCOLATE & SALTED CARAMEL TART**

chantilly cream, salted popcorn, lime  
£6.95

## ARTISAN CHEESES FROM AROUND THE NORTH EAST

### **MORDON BLUE**

Parlour made Cheese from the village dairy in Durham, a blue veined soft cheese with a mild creamy flavour accompanied by a plum membrillo

### **ELSDON GOATS**

From the Northumberland Cheese Company, typically English hard goats' cheese with a pleasant tang and clean finish accompanied by truffle honey

### **ADMIRAL COLLINGWOOD**

From the Doddington Dairy, a very tangy semi soft Newcastle Brown Ale washed rind cheese accompanied by homemade chutney

### **REDESDALE EWES**

From the Northumberland Cheese company, a sweet & subtle ewes milk cheese accompanied by our fig "salami"

£9.95

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*Creating  
stories*