



TO COMMENCE

GRIDDLED ASPARAGUS

salad of honey glazed bacon, peas, broad beans & truffle, crispy egg
£7.95

SEARED DIVED SCALLOP

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

SPRING MARKET VEGETABLE & SUPER-GRAIN SALAD

whipped Yellison goat curd, toasted nuts, pomegranate vinaigrette
£6.95

POTATO, WATERCRESS, SPINACH & WILD GARLIC VELOUTÉ

toasted onion seeds, parmesan cheese straw
£5.95

SCORCHED MACKEREL, TOMATO & AVOCADO CEVICHE

Tomato essence
£6.50

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

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TO FOLLOW

DOUBLE ROASTED PORK BELLY “PORCHETTA”

sausage filled pippin, Cavallo Nero, beetroot, polenta chips, sage pesto
£17.50

POELE BREAST OF CORN-FED CHICKEN

crispy confit thigh, asparagus, girolles, truffle risotto,
enriched chicken reduction
£16.50

PAN ROASTED LOIN & LAP OF LAMB

spring greens, pepperonata boulangère, mint bearnaise, lamb jus
£19.50

FILLET OF NORTH SEA HAKE

roasted endive, sea vegetables, jersey royals, sultanas,
pine nuts & caper dressing
£17.50

RICOTTA DUMPLINGS

asparagus, tomatoes, truffle & potato, rocket pesto
£15.50

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FROM THE GRILL

100z CHAR GRILLED RIBEYE STEAK

sourced from farms in Northern Ireland

£27.00

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

£33.00

80z SALMON SUPREME IN JERK SPICES

£21.00

CHICKEN PAILLARD, LEMON & TARRAGON

£17.50

*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

£2.95 each

SIDES

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

£3.50 each

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TO CONCLUDE

MELTING CHOCOLATE FONDANT

salted caramel ice cream

£7.50

OLIVE OIL PANNA COTTA

poached pear, honeycomb & honey
cremeaux, almond streusel

£6.95

PASSIONFRUIT & BLACKCURRANT PARFAIT

blackcurrant sorbet, passionfruit brittle,
meringue

£6.95

LIME TART

gin & tonic sorbet, lime curd

£6.95

GLUTEN FREE CHOCOLATE & OR- ANGE CAKE

chocolate cremeaux

£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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