

Private Dining at Lumley

Starters

Goats Cheese and Red Onion Tart £5.95
Pumpkin seed pesto, port reduction (Vegan)

Cornfed Chicken Breast £6.95
Pickled mushrooms, Truffle Emulsion

Chicken Liver Parfait £5.50
Sour Cherry, Watercress, Melba Toast

Gravadlax of Salmon £6.75
Dill Crème Fraiche, Soda Bread

Heritage Beetroot and Apple £6.75
Roasted Beets, Smooth Apple, Toasted Seeds, White Balsamic
(Vegan)

Parma Ham and Watermelon £6.75
Smooth fig, Sourdough Wafer

Smoked Salmon and Prawn £8.50
Black pepper cream cheese, pickled cucumber

Caprese Salad £6.75
Buffalo Mozzarella, Heritage Tomato, Basil Pesto (Vegan)

Vegan Mozzarella and Red Onion Tart £5.95
Pumpkin Seed Pesto, Port Reduction (Vegan)

Smoked Haddock and Leek Tart £5.75
Chicory, salted lemon, grain mustard

White Onion and Garlic Velouté £5.75
Garlic Crisps, Chive Oil (Vegetarian)

Northumberland Vegetable Broth £5.75
Pease Pudding Sippets (Vegetarian)

Roasted Cauliflower Velouté £5.75
Black Onion Seed, Truffle Oil (Vegetarian)

White Bean and Capsicum Velouté £5.75
Coriander Oil (Vegetarian)

Roasted Vine Tomato and Basil Soup £5.75
Pesto and Aged Balsamic (Vegetarian)

Foie Gras "Mi Cuit" £12.75
Candid Walnuts, Mango, Crisp Gingerbread

Posh Prawn Cocktail £8.95
Lobster, Prawn, Cucumber, Tomato with Brandy Cocktail Sauce

Smoked Duck £7.95
Confit Leg, Cherry Gastric, Sweet Pickled Apricot



Sorbets & Main Courses

Sorbets

Passionfruit and Tarragon **£2.75**

Blackcurrant and Kirsch **£2.95**

Champagne and Popping Candy **£4.75**

Strawberry and Black Pepper **£2.95**

Cherry and Amaretto **£2.95**

Gin and Tonic **£3.75**

Mango and Pineapple **£3.25**



Roast Breast of Local Chicken **£12.00**
Fondant Potato, Roasted Carrot, Tarragon Jus

Pan fried fillet of North Sea Cod **£12.95**
Royale Potato, Spinach, Parsley Sauce

Poached fillet of Salmon **£11.95**
Crushed New Potatoes, Braised Fennel, Tartare Salsa

Wild mushroom and tarragon Fregola **£9.95**
Puffed Rice, Truffle and Parmesan (Vegan)

Roasted Artichoke hearts **£9.95**
Creamed Polenta, Lemon and Fennel seed Dressing (Vegan)

Roast Rump of Salt Marsh Lamb **£14.95**
Braised Neck Bon-Bon, Carrot and Rosemary Puree
Hasselback Potato, Lamb jus

Chargrilled Loin of Outdoor Reared Pork **£11.95**
Brawn Croquette, Celeriac puree, Crackling

Braised blade of Broom Hill Angus Beef **£13.95**
Creamed Potato, Savoy Cabbage, Bourguignon Garnish

Roast Fillet of Broom Hill Angus Beef **£29.95**
Dauphinoise Potato, Celeriac Cream, Braised Shin, Thyme jus

½ Whole Lobster Thermidor **£34.95**
Minted New Potatoes, Panache of Baby Vegetables

Roast Loin of Local Venison **£22.95**
Galette Potato, Parsnip, Baby Vegetables, Braised Shoulder
Pinot Noir Jus

Roast Rack of Salt Marsh Lamb **£19.95**
Lamb Neck Boulangère Potato, Spinach, Baby carrots
Cabernet Sauvignon Jus

Sorbets & Main Courses

Sticky Date and Ginger Pudding £5.95
Ginger Anglaise, Vanilla Ice Cream

Lemon Meringue Tart £5.95
Lemon Curd Ice Cream, Torched Meringue

Milk Chocolate Mousse £5.45
Raspberry and Rose Water, White Chocolate Ice Cream

Pear and Almond Tart £5.45
Amaretto Anglaise, Toasted Almond Ice Cream

Vanilla Panna Cotta £5.45
Compote of Seasonal Berries and Fruits

Apple and Cinnamon Crumble £4.95
Custard Ice Cream

Bread and Butter Pudding £4.95
English Custard

Chilled Berry pudding £5.95
Clotted Cream

Moet Champagne and Strawberry Terrine £8.25
Clotted Cream Ice Cream and Gold Leaf

Valrhona Chocolate and Orange Sphere £8.95
Burnt Orange Syrup, Clementine Ice Cream

Chocolate and Pistachio Fondant £6.95
Dark Chocolate Paint
Stags Breath Ice Cream

British Farmhouse Cheese and Biscuits £8.95
A selection of 4 Artisan European Cheeses

Coffee & Tea £4.25
with butter shortbread biscuits

Coffee & Tea £4.95
with homemade Fudge or Macarons

