

Aperitives

Aperol Spritz £6.50

Aperol, Prosecco, soda

Kir Royal £4.75

Prosecco, Crème de Cassis

Negroni £6.5

Gin, Campari, Red Vermouth

STARTERS

Soup £5.50

Spanish bread soup, smoked mussels, pork belly and white chocolate

Soufflé £5.50

Northumberland cheviot cheese soufflé and parmesan cream

Scallops £10.00

Pan seared scallops, agro dolce, heritage cauliflower, pancetta and curry

Terrine £6.50

Confit chicken, smoked eel, granny smith, fennel and cucumber

Smoked Beef £7.50

Tartar of smoked beef, celeriac, horseradish and confit egg yolk

Salmon £7.00

Whiskey and vanilla charred salmon, watermelon, meat radish and oyster

Goat's curd £6.00

Sumac baked carrot, honey, truffle, hazelnuts and watercress

12-7PM £10

Beef

Roast shin of beef, horseradish mash, carrot and Roscoff onion

Pork Loin

Carrot, soy, ginger, coriander and honey

Salmon

Heritage potatoes, spinach and hollandaise sauce

Risotto

Parsnip, chestnut and sage

MAINS

Steak £24.00

250g local long horn ribeye, pink peppercorn sauce, mixed leaves and hand cut chips

Beef £17.00

Duo of Northumbrian beef, bone marrow, hispi cabbage, Roscoff onion and onion ash

Coley £16.00

Chestnut, red wine salsify, chicory, horseradish and fish glaze

Hake £17.00

Caramelised cauliflower, vanilla, grapes and moscatel vinegar

Venison haunch £17.00

Muscade pumpkin, quince, honey, kale & dark chocolate

Red Bream £17.00

Heritage carrot, crab and lentil dumpling, honey, soy and ginger

Chicken £16.00

Sweetcorn, leek, courgette and smoked chicken jus

Gnocchi £13.50

Tunworth Cheese, beetroot, walnuts, red chard and sourdough croutons

Artichoke £14.00

Freekeh, caramelised Jerusalem artichokes, barigoule, sorrel and truffle

SIDES £3

Fries

Hand cut chips in dripping

Spiced braised red cabbage

Heritage carrots, honey and fennel

Mixed Salad

Baby potatoes with chive butter

Creamy mash