

Aperitives

Aperol Spritz £6.50

Aperol, Prosecco, soda

Kir Royal £4.75

Prosecco, Crème de Cassis

Negroni £6.50

3 Oysters with shallot vinegar, tabasco & lemon

£6.00

STARTERS

Soup £6.50

Japanese dashi, langoustine, chicken wing, smoked mouli & crushed peanuts

Beef £7.00

Beef tartare, beetroot, shallot, celeriac, confit egg yolk, horseradish emulsion

Cannelloni £7.50

Salmon & lobster cannelloni, rouille sauce, smoked anchovy & fennel dressing

Scallops £10.00

Pan seared scallops, celeriac, apple, tarragon & lime

Soufflé £6.00

Northumberland cheese soufflé & parmesan cream

Burford Browns hen egg £6.50

Crispy hens egg, English pea, Wye valley asparagus, split pea & broad bean dressing

12-7PM £10

Calves Liver

Sage sautéed potato, pancetta, kale & red wine jus

Chicken

Broccoli, sautéed potatoes with sage & red wine jus

Albacore Tuna

Baby gem, local foraged wild garlic, English pea & bisque

Risotto

Parsnip, chestnut & sage

MAINS

Chicken £16.00

Duo of chicken, onion, mushroom gratin, chicken jus & pomme Dauphine

Northumbrian Black Faced Lamb £17.00

Parsnip emulsion, Black olive, feta & cucumber

Steak £24.00

250g sirloin, pink peppercorn sauce, mixed leaves & hand cut chips

Skrei Cod £16.00

Pan-fried Skrei cod, braised fennel, sea beet, razor clam & sauce americaine

Stone Bass £17.00

Crab and coriander crust, cauliflower, Bombay spices, puy lentils, lime & bay dressing

Tart £13

Roast white onion and blue cheese rarebit tart, globe artichoke, capers, shallots & chives

Raviolo £14.00

Celeriac, goats cheese, egg yolk & tarragon raviolo, braised celery & mushroom reduction

SIDES £3

Fries

Hand cut chips in dripping

Smoked cauliflower cheese

Mixed salad

Baby potatoes with chive butter

Creamy mash

Honey & fennel roasted heritage carrots

Petit pois a la Francais

An optional %10 service charge will be added to your bill

If you have any allergies or food intolerance, please ask one of our member of staff