

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

Mackerel £6.50

Blow torched mackerel, pickled cucumber, granny smith and fennel

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

Pork Belly

Roast Belly, mustard mash, spinach, confit carrot, and red wine jus

Chicken

Broccoli, sautéed potatoes with sage & red wine jus

Salmon

Crushed celeriac, braised radicchio, sorrel & white wine butter sauce

Risotto

Parsnip, chestnut & sage

MAINS

Chicken £16.00

Duo of chicken, baby leek, turnip, trompette mushroom, foie gras, onion ash

Northumbrian Black Faced Lamb £17.00

Sweet potato, aubergine, red pepper, basil, feta & cucumber

Steak £24.00

8 oz Northumbrian Aberdeen Angus sirloin, pink peppercorn sauce, mixed leaves & hand cut chips

Cod £16.00

Pan-fried cod fillet, braised fennel, broccoli, mussel, langoustine & vanilla emulsion

Seabass £17.00

Saffron potato, heritage carrots, grapefruit, parsley & walnuts

Tart £14.00

Roast ratatouille tart, goats cheese, salad niçoise

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

Green beans, smoked almonds, anchovy and basil dressing

Petit pois a la Française

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