

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

Octopus £7.00

Smoked almonds, red pepper, vanilla & pickled shallots

Beef £7.00

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

Salmon £7.00

Salmon mi cuit heritage beetroot & goats curd, aerated beetroot, dill oil

Crab £8.00

Dressed crab, avocado, cucumber, daikon radish, espelette pepper & grapefruit

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

Lamb

Navarin of lamb, baby turnips, anchovy, tomato & lamb consommé

Chicken

Gem lettuce, elephant garlic and pancetta

Fishcake

Smoked Haddock, Northumberland cheese, charred broccoli & pea velouté

Risotto

Northumberland cheese, Jerusalem artichoke, spring onion and coffee

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

Gofton Wagyu £24.00

8 oz Gofton Wagyu steak, pink peppercorn sauce mixed leaves & hand cut chips

Hake £16.00

Pan-fried hake fillet, coconut espuma, sweet potato, rainbow chard, borlotti & mussels

Monkfish £18.00

Monkfish Wellington, Parma ham, girolle mushrooms, artichoke & caviar

Tart £14.00

Roast ratatouille tart, goats cheese, salad niçoise

Tortellini £14.00

Caramelised shallot, mascarpone, smoked garlic butter, pistachio, pecorino & black truffle

SIDES £3

Fries

Hand cut chips in dripping

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