

Aperitives

Aperol Spritz £6.50

Aperol, Prosecco & soda

Kir Royal £4.75

Prosecco, Crème de Cassis

Negroni £6.50

Gin, Campari & Red Vermouth

STARTERS

Velouté £5.50

Cauliflower velouté, gruyere cheese & chive oil

Soufflé £6.50

Northumberland cheese soufflé & parmesan cream

Terrine £ 6.00

Pressing of pork, smoked eel, apple & pickles

Risotto £7.50

Organic spelt risotto, crispy ox tongue & wild garlic

Raviolo £9.00

Chicken, cep & tarragon raviolo,
mushroom sauce & parsley

Steak tartare £ 9.50

Gofton Wagyu, marmite, smoked emulsion,
gjetost cheese & rye crouton

Salmon £ 7.00

Citrus home cured salmon, blood orange,
candied beetroot & rye crouton

Sunday to Thursday £12

Steak

6 oz rump & frites with béarnaise sauce

Pork Belly

Chorizo, white bean, butternut squash &
puffed pork skin

Haddock

Haddock fillet, poached egg, creamed potato, purple
sprouting broccoli & wholegrain mustard

Cauliflower

Roast cauliflower steak & ras el hanout, caper & raisin
puree with crispy kale

MAINS

Chicken £16.00

Breast of corn fed chicken, confit leg bon bon,
salt baked celeriac, potato gratin & roast shallot

Duck £17.50

Duck breast, duck spring roll, Chinese five spice,
shitake mushroom & bok choi

Steak £24.00

8oz Sirloin steak, green peppercorn sauce,
mixed leaves & hand cut chips

Monkfish £17.50

Roasted monkfish fillet, spiced cauliflower, sweet potato,
clementine hollandaise & coriander

Skrei Cod £18.00

Fillet of skrei cod, shellfish broth with morteau sausage,
sea vegetables & saffron potato

Gnocchi £14.00

Ricotta & herb gnocchi, butternut squash,
wild garlic pesto & toasted pumpkin seeds

Mushroom £14.00

Wild mushroom & leek open lasagne, aged
parmesan truffle

SIDES £3

Hand cut chips in dripping

Creamy mash

Purple sprouting broccoli & bacon

Cumin roasted carrots

Green beans, anchovy & smoked almond

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