

## Aperitives

### Aperol Spritz £7.00

Aperol, Prosecco and soda

### Kir Royal £5.00

Prosecco, Crème de Cassis

### Negroni £7.00

Gin, Campari and Red Vermouth

## Oysters with shallot vinegar & lemon

1 x £2.50, 3 x £7.00, 6 x £13.00

<b>STARTERS</b>	<b>MAINS</b>
<p style="text-align: center;"><b>Soup £6.00</b> French onion soup, gruyere crouton</p> <p style="text-align: center;"><b>Soufflé £6.50</b> Northumberland cheese soufflé and pecorino cream</p> <p style="text-align: center;"><b>Smoked Eel £9.50</b> Smoked eel, rhubarb carpaccio, chorizo and oyster</p> <p style="text-align: center;"><b>Terrine £ 7.00</b> Pressing of pork, compressed apple, smoked eel and prunes</p> <p style="text-align: center;"><b>Steak Tartare £ 9.50</b> Beef fillet, marmite, smoked emulsion, gjetost cheese and rye crouton</p>	<p style="text-align: center;"><b>Mushroom £14.50</b> Wild mushroom and leek open lasagne, aged pecorino espuma</p> <p style="text-align: center;"><b>Gnocchi £14.50</b> Herb gnocchi, black garlic, celeriac, girolle mushroom, pea and broad bean fricassee</p> <p style="text-align: center;"><b>Cod £17.00</b> Loin of cod, curried mussels, coriander gnocchi, sea vegetables and herb panko crumb</p> <p style="text-align: center;"><b>Lemon Sole £18.50</b> Lemon sole, roasted parsley root, whiskey and clam sauce</p> <p style="text-align: center;"><b>Rump £14.00</b> 6oz rump steak, béarnaise sauce, mixed leaves and frites</p> <p style="text-align: center;"><b>Pork £17.00</b> Fillet of pork, pork belly, glazed peaches, bok choy, ginger, coriander and pork jus</p> <p style="text-align: center;"><b>Venison £18.00</b> Roast venison haunch, black pudding, dauphinois potato, celeriac and apple</p> <p style="text-align: center;"><b>Sirloin £24.00</b> 8oz Sirloin steak, pink peppercorn sauce, mixed leaves and hand cut chips</p>
<b>DESSERTS</b>	
<p style="text-align: center;"><b>Ice Cream £5.50</b> Selection of home churned ice cream &amp; sorbet</p> <p style="text-align: center;"><b>Pannacotta £ 6.50</b> Vanilla pannacotta, English strawberries and strawberry sorbet</p> <p style="text-align: center;"><b>Pineapple £7.00</b> Maple roasted pineapple, cheesecake ice cream and lime crumb</p> <p style="text-align: center;"><b>Fondant £7.00</b> Valrhona chocolate fondant and banana ice cream</p> <p style="text-align: center;"><b>Cheese £7.50</b> Selection of three cheeses, crackers, celery, quince jelly and red onion chutney</p>	<b>SIDES £3.50</b>
An optional 10% service charge will be added to your bill	Hand cut chips in dripping Buttered Heritage Potatoes Coriander roasted carrots Buttered seasonal greens
	If you have any allergies or food intolerances, please ask one of our members of staff for advise