

APERITIVES

Aperol Spritz £7.00

Aperol, prosecco and soda

Apricot Bellini £6.00

Prosecco and apricot

Negroni £7.00

Hepple sloe & hawthorn gin, campari and red vermouth

Lindisfarne Oysters

With Shallot Vinegar

1 x £2.50 3 x £7.00 6 x £13.50

STARTERS

Consommé £6.00

Beetroot consommé & keens cheddar dumpling

Apricot £7.00

Roasted apricot, walnut, Hexham honey & buttermilk

Salmon £8.00

Gin cured salmon, apple and cucumber slaw, sourdough

Pork £7.50

Pressing of pork, cherry, chard, chutney & toast

Crab £8.50

North sea crab, isle of wight tomato and fennel pollen

Beef Tartare £10.00

Diced beef fillet, mushroom, beef fat, sourdough & egg yolk

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

If you have any allergies or food intolerances, please ask one of our members of staff for advise

MAINS

Cauliflower £14.00

Grilled cauliflower, caper, raisin, chicory & sourdough

Risotto £14.00

Courgette risotto, black olive, confit tomato & goats curd

Sea Trout £19.00

Pan roasted sea trout, pistachio, shellfish bisque & sea vegetables

Lamb £19.00

Heritage breed lamb loin, confit tomato, lyonnaise onion tart & goat curd.

Ribeye £25.00

Heritage dry aged ribeye café de Paris butter and hand cut chips

North Sea Cod £17.00

Roast cod, mussels, chard, la ratte potatoes & seaweed gremolata

Chicken £16.00

Roasted chicken breast, tenderstem broccoli, pommes purée, charred leek, mushroom, hazelnut & black garlic