

APERITIFS

Aperol Spritz £7.00

Aperol, prosecco and soda

Strawberry Bellini £6.00

Prosecco and strawberry

Negroni £7.00

Heppe sloe & hawthorn gin, Campari and red vermouth

Lindisfarne Oysters

Served with shallot vinaigrette

1 X £3.00

3 X £8.00

6 X £ 15.00

STARTERS

Beetroot £8.00

Heritage beetroot, goats curd, pickled walnut and watercress

Souffle £8.50

Northumberland cheese souffle and parmesan cream

Scallop £13.00

Pan fried scallop, boudin noir and orange

Parfait £8.50

Chicken liver parfait, toasted brioche and chutney

Tartare £11.50

Heritage beef tartare, caramelised mushroom, smoked emulsion, egg yolk and sourdough

Mackerel £9.00

North sea mackerel, horseradish and buttermilk, charred cucumber

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

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

MAINS

Agnolotti £16.50

Caramelised cauliflower agnolotti, hazelnut, truffle and Tunworth

Risotto £16.50

Green broccoli risotto, charred stems, blue cheese and smoked almond

Stone bass £24.00

Pan roasted stone bass, apple cider beurre noisette, chilli and jersey royal potatoes

Sea Trout £19.00

Pan roasted sea trout, bouillabaisse, potato cake and smoked mussels

Lamb £23.50

Herdwick rack of lamb, braised gem lettuce, asparagus and smoked aubergine

Chicken £19.00

Roasted Chicken breast, Roscoff onion, baby leek and pickled radish

Sirloin £28.50

Heritage breed sirloin, pommes anna, chargrilled globe artichoke, broad bean and peas