

**APERITIFS**

**Aperol Spritz £7.00**

Aperol, prosecco and soda

**Seasonal Bellini £6.00**

Prosecco and seasonal fruit puree

**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 pecorino cream

**Terrine £8.50**

Pressing of ham terrine, bone marrow, apple and bitter leaf

**Crab £13.00**

North sea crab, radish, gooseberry and sourdough crumpet

**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

**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, curried aubergine, salted yoghurt and Dukkah

**Sea Trout £19.00**

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

**Lamb £23.50**

Herdwick lamb cutlets, braised gem lettuce, asparagus and smoked aubergine

**Chicken £19.00**

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

**Sirloin £28.50**

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

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