

A LA CARTE MENU



SMALL PLATES

Oysters, Naked or Dressed with shallot and raspberry vinegar.	(Each) £2.95	(½ dozen) £15.00
Creole Squid, charred peppers, tomato, Chickpea and chilli stew with toasted sourdough		£11.95
Chicken Liver Parfait, Orange Whisky Marmalade, Dressed Leaves & Artisan toast		£9.25
Spiced Apricot and Red Lentil soup, grilled flatbread (V)		£7.95
Bluefin Tuna steak, sauté fennel, sauce Vierge toasted Almonds		£12.95
Sausage & Chorizo Scotch egg, panko breaded, Aioli sauce & honey dressed salad		£8.75
Potted Smoked mackerel Pate, cream cheese & horseradish, Rhubarb chutney, Artisan toast & salad		£8.95

LARGER PLATES

Char grilled breast of Pheasant, creamed wild mushroom & Whisky sauce, Truffle Mash, Buttered green vegetables		£21.00
Panko breaded Monkfish "Posh scampi" Salad, Chips & Tartare sauce		£19.50
Individual Fillet of Beef Wellington, Dauphinoise potatoes, Carrot & Cardamom purée, Roast root vegetables, Port sauce, watercress		£32.00
Shetland mussels "Marinière" creamed, white wine, garlic & Thyme sauce,	(small) with bread	£12.95
	(Large) with bread & Parmesan Truffle chips	£19.50
Onion, Feta, Beetroot & Thyme tart Tatin, butter charred Chicory, balsamic glazed tomatoes	(v)	£16.95
Slow braised Belly Pork, Northumbrian leek & Nettle cheese pudding, grain mustard & Alnwick Cider sauce, green vegetables.		£22.50

DESSERT PLATES

Glazed Lemon tart, Orange & Basil syrup, Candied Almonds		£8.25
Selection of 3 local cheese and Provisions "inc Port"		£14.50
Individual Potted Banoffee Pie		£8.50
Sticky Toffee pudding, Vanilla pod ice cream, Butterscotch sauce		£8.25
Vanilla & Raspberry Creme Brulee, Chantilly & Shortbread biscuit		£8.50

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES

Bonne bouche!