

A LA CARTE MENU



SMALL PLATES

Oysters, Naked or Dressed with shallot and Cranberry vinegar.	(Each) £3.25	(½ dozen) £16.00
Creole Squid, charred peppers, tomato, Chickpea and chilli stew with Spiced Flatbread		£11.95
Chicken Liver Parfait, Orange Whisky Marmalade, Dressed Leaves & Artisan toast		£9.25
Bewick's Home smoked salmon, Chive creme fraiche & Pickled lemon		£9.95
Bluefin Tuna steak, sauté fennel, sauce Vierge toasted Almonds		£12.95
Wood pigeon breast, Quail scotch egg, Truffle & Gruyère mash, pickled Shimeji mushrooms ,jus	£12.50 /	£21.50

LARGER PLATES

Salmon fillet, Pomme Mousseline, tenderstem broccoli, mussel & Dill veloute		£21.00
Venison Steak, Honey Puy lentils, stock pot carrots, watercress & Game Jus		£26.95
Panko breaded Monkfish "Posh scampi" Salad, Chips & Tartare sauce		£19.50
Risotto of Spring Pea, Sage & Cracked Pepper, Beetroot Crisps, vegan Parmesan (Vegan)	£10.95/	£16.95
Shetland mussels "Mariniere" creamed, white wine, garlic & Thyme sauce,	(small) with bread	£12.95
	(Large) with bread & Parmesan Truffle chips	£19.50
Red Onion, Feta, Beetroot & Thyme tart Tatin, butter charred Chicory, balsamic glazed tomatoes	(v)	£16.95
Slow braised Belly Pork, Northumbrian leek & Nettle cheese pudding, gratin potato, grain mustard & Alnwick Cider sauce, green vegetables.		£22.50

DESSERT PLATES

Glazed Lemon tart, Orange & Basil syrup, Candied Almonds		£8.25
Caribbean Rice Pudding, Coconut, Pineapple, Shot of Alnwick Amaretto Rum (Vegan)		£10.25
Selection of 3 local cheese and Provisions "inc Port"		£14.50
Bewick's Boozy fruit trifle		£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!