

A LA CARTE MENU



SMALL PLATES

Oysters, Naked or Dressed with shallot and Cranberry vinegar.	(Each) £3.25	(½ dozen) £16.00
Farmhouse salad of Black pudding. Smoked duck Guinea Fowl & scotch Quail egg, Watercress, Bacon & blue cheese dressing		£12.95
Chicken Liver Parfait, Orange Whisky Marmalade, Dressed Leaves & Artisan toast		£9.25
A soup of Spiced Sweet potato, squash & Shallots, Curried coconut cream float, Ciabatta bread (v)		£8.25
Wood pigeon breast, Wild mushroom & Truffle risotto, Parmesan crackling & Watercress		£12.50

LARGER PLATES

“North coast Fish Pie” Cod, prawns, Squid, Smoked salmon, samphire, egg, mussel & Dill veloute, Cheese & Horseradish mashed potato lid, steamed green vegetables		£18.50
Gressingham Duck breast, Creamed Cabbage, toasted Pumpkin seeds, Pancetta mashed potatoes, Glazed Orange & Vanilla Vodka compote, Game jus		£23.50
Panko breaded Monkfish “Posh scampi” Salad, Chips & Tartare sauce		£19.50
Guinea fowl supreme, Celeriac Puree & apple Remoulade, Honey roast carrot & Parsnips, Butter Fondant Potato, veal jus, watercress		£21.95
Shetland mussels “Mariniere” creamed, white wine, garlic & Thyme sauce,	(small) with bread	£12.95
	(Large) with bread & Parmesan Truffle chips	£19.50
Leek, Hazelnut, sage & Truffle Potato cakes, Asian slaw, Lemon Dressing, Beetroot & Prosciutto cheese shavings	(vegan)	£16.95

DESSERT

Caribbean Rice Pudding, Coconut & Pineapple jam, Shot of Alnwick Amaretto Rum	(Vegan)	£10.25
Chocolate & Candied Walnut Fudge Brownie, Cacao & Tia Maria milkshake, Double Chocolate Ice cream, chocolate soil		£9.50
Baileys White chocolate cheesecake, Hedgerow berry coulis, Dark chocolate Brandy snap		£9.25
Sticky Toffee pudding, Vanilla pod ice cream, Butterscotch sauce		£8.25
Vanilla Creme Brulee, Chantilly cream, berries & Shortbread biscuits		£8.50

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

Bonne bouche!