

EVENING A LA CARTE MENU

Available 5:30pm till late Monday to Saturday in restaurant dining room only

APERITIFS

Geordie G&T (25ml Jack Cain's Wylam Gin, Fentimans Rose Lemonade)	£5.4
Hendricks / The Lakes G&T (25ml Gin, Franklin Tonic)	£5.9
Sparkling Mead (made using Champagne method by Northumberland Honey, Haltwhistle)	£6
Champagne Cocktail (Angostura bitters on sugar, dash Cognac, Champagne, cherry) (125ml)	£9
Glass of Valdese Prosecco (125ml)	£5.8
Champagne Testulat Carte d'Or (125ml)	£8
Kir Royal (dash of Crème de Cassis topped up with Champagne)	£8.5
Vodka/Gin Martini (50ml Smirnoff/Jack Cain's Gin, 5ml dry vermouth, olive or lemon peel)	£7.5

STARTERS

Northumbrian ham, cauliflower cheese balls & hand-dived scallop	£13
Yorkshire wood pigeon, seared duck liver, toasted hazelnuts, rhubarb ^{GF}	£13
North Sea crab & Parmesan sandwich, sweetcorn pannacotta ^{GF}	£12
Venison carpaccio, roast beetroot, parsnip purée & crisps, shaved truffle, Parmesan ^{GF}	£12
Black pudding hash beignet, duck egg, duck fat-fried bread, broon sauce	£11
Dill & mustard-cured salmon, spring onion crème fraîche, cucumber	£10
Smoked haddock brandade cakes, tartar sauce	£9
Broad bean & watercress risotto, vegetarian 'Parmesan' crisp ^{V GF}	£8
Spring pea velouté, wild garlic & goats' cheese croquette ^V	£5

SHARE

Fish trencher; haddock cakes, cured salmon, cod bites, white crab mayonnaise	£18
Medieval meat plate; duck ham, chicken kiev, slow ham, black pudding, pickles	£18

MAINS

Market fish of the day, fresh from the North Sea, classically prepared (please ask)	£POA
Northumbrian ribeye steak, onion ring, triple-cooked chips, béarnaise sauce	£26
Wild boar, faggot, black pudding & potato gratin, grelot onions, apple sauce	£21
Ash-rolled beef sirloin, smoked mushroom, spring onions, beetroot, potato hay ^{GF}	£21
Game pie, creamed potato, young spring vegetables, jus	£20
Barbary duck breast & leg, orange purée, charred Jerusalem artichoke, wild garlic	£19
Pan-fried black cod, spring onion gnocchi, crispy batter & sea vegetables	£18
Sea bass, Jersey Royals, beetroot, samphire, brown shrimp ^{GF}	£16
Pan Haggerty, spring greens, poached hen's egg, sage & mustard cream ^{V GF}	£12
Gnocchi of spring onion, charred leek puree, black olive ^V	£12

SIDES

Jersey Royals / Triple-cooked chips / Champ / heritage carrots /
Sprouting broccoli / Buttered greens £4

PUDDINGS

English cheese, pickled celery, fig & walnut bread, home-made chutney £9

Perfect with a glass of our LBV Port,

Dark chocolate & blood orange tart, blood orange sorbet £8

Chocolate and our Pineau Rouge des Charentes are a marriage made in heaven!

Passionfruit cheesecake, pavlova, passionfruit sorbet ^{GF} £7

Try this with a lovely glass of Lindisfarne Mead

Lemon posset, meringue, raspberry sorbet ^{GF} £7

Our Finca Antigua Moscatel works really well with this - as does a glass of Amaretto!

Spiced apple crumble, vanilla ice cream £6

This works really well with our Finca Antigua Moscatel

A selection of home-made sorbets or ice cream ^{GF} £6

Ever poured a glass of Skillogalee Liqueur Muscat over ice cream? heavenly!

Four home-made petit fours £5

PUDDING WINE & PORT

Ferreira LBV Port (70ml glass / 70cl bottle) £4 / £38

Pineau Rouge des Charentes, West France (70ml glass / 70cl bottle) £4.2 / £40

Skillogalee Liqueur Muscat, Clare Valley, Australia (70ml glass / 75cl bottle) £6.9 / £70

Finca Antigua Moscatel (70ml glass / 37.5cl half bottle) £4.3 / £22

Lindisfarne Mead, Holy Island, Northumberland (70ml glass / 70cl bottle) £2.9 / £26

TEA & COFFEE

Tea (loose leaf Earl Grey, English Breakfast, Peppermint & Camomile plus herbal, green & fruit) £3

Americano, Espresso, Filter £3

Cappuccino, Latté, Flat white, Double espresso £3.5

Liqueur Coffee: Irish, French, Baileys, Calypso (Tia Maria) or Monks (Benedictine) £5

WHISKIES, COGNAC & LIQUEURS

Please ask staff for choice of after dinner digestifs

^V: vegetarian, ^V: vegan, ^{GF}: gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. A discretionary 10% service charge is added to all bills; all tips go to staff. Prices include VAT. Pre-orders required 3 days in advance. Valid credit card details or a non-refundable deposit of £10pp may be required.