

BANQUET HALL SET MENU

Arrival fizz, 3 courses & coffee for £27.50

Available for lunch & dinner in our Banquet Hall: advanced pre-orders required



On busy nights, parties of between 12 and 50 are invited to dine in our recently restored, medieval Banquet Hall, which King Edward III used to receive Royal Scot, Edward Balliol, in 1334, which has been meticulously refurbished using local craftsmen. If you'd like to use the Banquet Hall privately and exclusively then please ask about our minimum spends, otherwise enjoy sharing your dining experience with others with this great value menu.

WELCOME DRINK

Complimentary glass of fizz on arrival

STARTERS

Spring pea & watercress soup  


Broad bean & wild garlic risotto, vegetarian 'Parmesan' crisp  

Pressed Northumbrian ham terrine & piccalilli

Dill & mustard-cured salmon, spring onion crème fraîche

MAINS

Pan Haggerty, spring greens, poached hen's egg, sage & mustard cream 

Pan-roasted chicken, potato gratin, winter greens, bacon 

Roast North Sea haddock, heritage potatoes, beetroot, hollandaise 

Slow-braised beef Wellington, creamy mash, stout sauce

Suckling Pig; slow-roasted, rosemary roast potatoes, seasonal vegetables & gravy

Presented with head on, carved to order, one week's notice, minimum 20 diners, £3 supplement




PUDDINGS

Dark chocolate & blood orange tart, blood orange sorbet

Sticky toffee pudding, salted caramel sauce, banana ice-cream

Spiced apple crumble, vanilla ice cream

English cheese, fig & walnut bread, pickled celery, home-made chutney (£2 supplement)

 : vegetarian,  : vegan,  : 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.