

RESTAURANT SET MENU SPRING 2017



Lunch (12-2:30pm Monday to Saturday): £15 for 2 courses/£18 for 3 courses

Early dinner (5:30-7pm Monday to Friday): £18 for 2 courses/£21 for 3 courses

Available in main Restaurant; for parties of 12 or more please see separate Banquet Hall Set Menu

STARTERS

Spring pea & watercress soup  

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

Northumbrian goats' cheese croquette & potato salad, spring leaf & radish 


Slow-cooked ham shank on toasted sourdough, piccalilli

Dill & mustard-cured salmon, spring onion crème fraîche


North Sea fishcake, handmade tartare sauce, lemon

Homemade black pudding fritters, poached egg, pickled shallots, broon sauce

MAINS

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

Gnocchi of spring onion, charred leek puree, black olive 

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

Northumbrian hanger steak, creamy mash, mushroom, crispy onions (£3 supplement)

North Sea fish & chips, minted peas, tartare sauce

Rare-breed pork belly, heritage carrots, roasting juices, haricot beans

Herb-crust black cod, heritage potatoes, beetroot, hollandaise

SIDES

Jersey Royals potatoes / Triple-cooked chips / Champ / heritage carrots /

Sprouting broccoli / Buttered greens £4

SPECIALS (not part of the RESTAURANT SET MENU)

Northumbrian ribeye steak, onion ring, triple-cooked chips, béarnaise sauce £26

Market fish of the day, fresh from the North Sea, classically prepared (please ask) £POA

PUDDINGS

Lemon posset, meringue, raspberry sorbet 

Spiced apple crumble, vanilla custard




Passionfruit cheesecake, passionfruit sorbet 

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

Dark chocolate & blood orange tart, blood orange sorbet

A selection of home-made sorbets or ice cream 

English cheeses, pickled celery, fig & walnut bread, 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.