



À LA CARTE MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 1st September–26th November 2026

SNACKS

Ham & cheese croquettes, brown sauce Root vegetable fritters, curry mayonnaise	£4.5 each
Smoked almonds Candied walnuts Mixed olives House fresh bread, caramelised onion butter	£3.5 each

STARTERS

Roasted autumn squash, pine nut & vegetarian parmesan tortellini, cep mushroom broth		£11
Twice-baked haddock soufflé, Parmesan cream		£16
Smoked ox tongue, sesame mayonnaise, pickled beetroot, sesame lavosh biscuit		£16
Tuna tartare, confit egg yolk, ginger emulsion, smoked caviar, fried sourdough		£17
Pan-fried wood pigeon, crispy black pudding, wild plum jam, wood sorrel		£16
Wild mushroom pâté, balsamic onions, crispy shallots, toasted sourdough		£11
Roasted beetroot risotto, whipped goat cheese, roasted hazelnuts (<i>starter/main</i>)	 	£10/18

MAINS

North Shields fish market catch of the day (<i>please ask your server</i>)		£POA
Spiced duck breast, confit duck leg, polenta fries, caramelised chicory, orange vinaigrette		£29
Northumbrian venison, pumpkin gratin, fried quail egg, girolles, brown sauce jus		£32
Pork & trompette mushroom ravioli, crispy pork belly, truffle onion & potato press, jus		£28
North Sea cod & pancetta ballotine, potato fondant, red pepper salsa		£28
Pan-fried monkfish, white bean & chorizo cassoulet, dill crumb, chilli oil		£28
Salt baked root vegetables pithivier, caramelised beetroots, herb beurre blanc		£21
200g ribeye, watercress & tomato, triple-cooked chips, mushroom		£30
Potato & truffle Pan Haggerty, red sauerkraut, pickled walnut, black garlic mayonnaise	 	£21

SIDES

Triple-cooked chips		£5
Roast root vegetables	 	£5
Beetroot, feta & orange salad, toasted seeds	 	£5
Béarnaise sauce Peppercorn sauce Beef fat jus		£3.5
Cheese & leek gratin, smoked bacon		£5.5
Cheesy truffle fries		£5.5



DESSERT MENU

Available 5:00pm 'til late Monday to Saturday in restaurant dining room from 1st September–26th November 2026

CHEESE

British & French cheeses served with lavosh biscuits, heather honey, pickled celery, fig & onion chutney, fruit and walnut bread

Three cheeses	£9
Five cheeses	£12.5
Seven cheeses	£15

PUDDINGS

Raspberry chocolate crèmeux, meringue, forest fruits, blackberry sorbet	 	£9
Tirami-choux, coffee jelly, dark chocolate, almond biscotti, amaretto ice cream		£10
Pear & walnut bavarois, ginger crystalline, poached pear, stem ginger ice cream		£9
Sticky toffee pudding, salted caramel sauce, banana ice cream	 	£7
Blackberry cheesecake, oat crumble, poached apple, green apple sorbet		£7
Handmade petits fours		£6
A selection of home-made sorbet or ice cream		£5

SWEET WINE & DIGESTIFS

	70ml	BTL
Quinta do Crasto LBV Port, Douro Valley, Portugal (Bottle 75cl)	£6.8	£58
Pineau Rouge des Charentes, West France (Bottle 75cl)	£8.3	£82
Late Harvest Malbec, Susanna Balbo, Mendoza, Argentina (Bottle 50cl)	£6.5	£54
2024 Luis Felipe Late Harvest Viognier-Sauvignon Blanc, Chile (Bottle 37cl)	£6.5	£28
Campbell's Rutherglen Muscat, Victoria, Australia (Bottle 37cl)	£6.5	£28
Lanchester Mead, County Durham (Bottle 75cl)	£5	£30
NV Pacenzia Zibibbo Vendemmia Tardiva, Tenute Orestiadì (Bottle 50cl)	£7	£45
2022 Tokaji Late Harvest Cuvee, Sauska, Hungary (Bottle 50cl)	£7.5	£44
González Byass Nectar Pedro Ximénez Sherry, Spain (Bottle 75cl)	£6.4	£48

ALLERGEN INFORMATION

A LA CARTE MENU

		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Snacks	Candied walnuts								walnuts						
	Smoked almonds								almonds				almonds		
	Ham croquette			croquettes	cooking oil					croquettes	croquettes		croquettes,sauce		
	Olives												dressing		
	Veg fritters				cooking oil						mayonnaise		mayonnaise		
	Bread + butter	WHEAT, bread						butter					onions		
		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Starters	Tortellini	WHEAT,tortellini		tortellini				tortellini					broth		
	Souffle	WHEAT, souffle		souffle	haddock			souffle, sauce					all		
	Ox tongue	WHEAT, lavosh		mayonnaise						ox tongue	mayonnaise	mayonnaise, lavosh	beetroots, mayonnaise		
	Tuna tartare	WHEAT, sourdough		emulsion, confit	tuna, caviar							emulsion	emulsion		
	Pigeon	WHEAT, black pudding		black pudding	cooking oil		black pudding	pigeon					jam, black pudding		
	Pate	WHEAT,sourdough.					pate			pate			pate,onions		
	Risotto			cheese				risotto, goats cheese	hazelnuts	risotto			risotto		
		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Mains	Market fish	WHEAT, various	various	various	various	various	various	various	various	various	various	various	various	various	various
	Duck				cooking oil					sauce			sauce		
	Venison			quails				duck,chicory gratin, venison, trottoles		jus			jus		
	Pork	WHEAT, tortellini						potato press		jus			jus, potato press		
	Cod			ballotine	cod			ballotine, fondant					salsa		
	Monkfish			crumb	monkfish			chorizo, monkfish		cassoulet			cassoulet		
	Pithivier	WHEAT, pithivier		pithivier				sauce		pithivier			sauce		
	Ribeye				cooking oil								Dressing		
	Pan haggerty										mayonnaise		walnuts, mayonnaise		
		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
SIDES	Chips				cooking oil										
	Root vegetables									vegetables					
	New potatoes							potatoes							
	Salad							feta			dressing		dressing		
	Gratin							gratin			gratin		gratin		
	Truffle chips			cheese	cooking oil			parmesan							
	Beef fat									sauce			sauce		
	Peppercorn				sauce			sauce		sauce	sauce		sauce		
	Bearnaise			sauce				sauce			sauce		sauce		
		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
Desserts	Cheese	WHEAT, biscuits						all	walnuts, fruit bread	pickled celery			celery, chutney		
	Rasp Crem.						cremeux								
	Tiramisu	WHEAT, choux		choux, ice cream, biscuit				all	almonds				ice cream		
	Bavarois	WHEAT, cake, tuille		cake, ice cream				all	walnuts				pears, ice cream		
	Petits fours	please ask		please ask		please ask	please ask	please ask	please ask				please ask		
	Ice cream/Sorbet			ice creams				ice creams	please ask				please ask		

*Contains almonds, hazelnuts, walnuts, pecans, peanuts & cashews

Please note that while every care is taken to avoid any cross contamination, we cannot guarantee that any food item is completely free from traces of allergens.

Some of our dishes can be made allergen free. Please see the manager

CONTAINS