

TO START

SOUP OF THE DAY £6.95 (V)

freshly baked bread

TREACLE CURED SALMON £10.50

“salad nicoise”

HAM HOCK, MUSTARD & PARSLEY PRESSING £9.50

pickled vegetables, peas & sourdough

TWICE BAKED CAULIFLOWER & TRUFFLE SOUFFLÉ £10.50 (V)

sorrel & watercress cream

BRAISED BEEF CHEEK WAFFLE £11.50

tomato ragu, horseradish & fried quail egg

GOATS CHEESE, FIG & ONION TART £8.95

chicory salad

SMOKED HADDOCK ARANCINI £9.95 (V)

fennel, lime & caviar

TO CONTINUE

28 DAY DRY-AGED RIB EYE STEAK (260g) £36.00

cooked to your liking

braised caramelised red onion, sweet & sour tomatoes & triple cooked chips, smoked butter
choose from peppercorn or red wine jus

PUMPKIN & SAGE RAVIOLI £18.50 (V)

onion textures & charred halloumi

MARINATED MONKFISH "FISH & CHIPS" £23.00

warm tartare sauce, peas & chips

POT BRAISED PHEASANT £24.50

parsnip mash potato, pancetta, onion, chestnut mushrooms, port & orange jus

THE FISHERMAN'S CATCH £22.50

fresh from the water, locally caught fish by Hodgson Fish, please ask your waiter for today's fish.
crushed olive oil potatoes, artichoke, king oyster mushrooms with braised celery
chive beurre blanc

LIGHTLY SPICED CAULIFLOWER BROTH £18.50 (V)

tofu & spring onion salad

SIDES £3.75

triple cooked chips, sweet potato fries, broccoli & almonds,
creamed potato, garden salad, sautéed green beans with lemon & thyme

TO FINISH

QUINCE £8.50 (V)

baked quince, caramelised puff pastry, quince compote & whipped crème fraîche

FIG TART £8.50 (V)

port roasted fig, almond frangipane, fresh fig and honey. served with goat curd ice cream

WARM CHOCOLATE & HAZELNUT FONDANT (ALLOW 15 MINUTES) £9.00 (V)

hazelnut whipped ganache, praline, aerated crispy chocolate & passion fruit

WALWICK STICKY TOFFEE PUDDING £7.50 (V)

miso butterscotch sauce, crème fraîche ice cream

THE PEAR £9.50 (V)

served with warm chocolate emulsion & vanilla ice cream

CRÈME BRÛLÉE £8.00 (V)

baked vanilla crème brûlée, pecan nut praline, buckwheat tuile, espresso ice cream & elderberry

ARTISAN CHEESE SELECTION

REDESDALE

sheep's milk, semi hard, english

DURHAM CAMEMBERT

cow's milk, soft, english

MORDON BLUE

cow's milk, soft, english

ILSE OF MULL CHEDDAR

cow's milk, hard, scottish

GOLDEN CROSS

goat's milk, soft, english

served with marinated grapes, homemade cheese biscuit & sourdough crackers,
walnuts & northumbrian pantry chutney

3 CHEESE £10.00

4 CHEESE £12.50

5 CHEESE £15.00

WALWICK PASTRY CHEF HAND MADE PETIT FOURS £6.50

a perfect accompaniment to an after dinner tea or coffee