

MENU

TASTING MENU

menu is only available between 6pm - 7.30pm
and must be taken by the whole table

PER PERSON - £89.00 BEVERAGE PAIRING - £45.00 PER PERSON

AMUSE-BOUCHE

HALIBUT & LOBSTER RAVIOLI

mushrooms, peas and chicken consommé

WILD MUSHROOM CAPPUCINO

tarragon swirl

TEMPURA SPICED MONKFISH

warm tartare sauce, confit potato, peas & mussel velouté

ROAST RACK OF LAMB

juniper & lemon crust, melody of vegetables, garlic & mint jus

HAY FOAM

jerusalem artichoke ice cream & malt streusel

A TASTE OF SUMMER

raspberry, peach, lemon verbena & essence of peach

AERATED 18 MONTH OLD COMTÉ CUSTARD

pickled blackberry & homemade sourdough crackers

WALWICK PASTRY CHEF HANDMADE PETIT FOURS £6.50

a perfect accompaniment to an after-dinner tea or coffee

Due to the size of our kitchen, we are unable to cater for any dislikes. Allergies and dietary requirements can only be catered for at the time of booking when discussed and only if the item can be fully removed from the dish. Diners may have to sign a disclaimer should management deem it necessary.

TO START

SOUP OF THE DAY (V) £6.95

freshly baked bread

SMOKED SALMON, TROUT & MACKEREL RILLETTE £11.50

pickled shallots, capers, cucumber, lemon balsamic & rye bread

HAM, RABBIT & PISTACHIO TERRINE £10.50

summer vegetable salad, pea puree, shallot & pancetta dressing

ROASTED BEETROOT & GOATS CHEESE GNOCCHI (V) £9.00

smoked beetroot ketchup, apple & beetroot slaw

STONE BASS GRAVLAX £10.50

infused with hadrian's wall gin
potato & chive salad, rice crackers & tartare dressing

SMOKED DUCK TART £11.00

grilled peach, spinach, wild garlic & pinenuts

CHERRY TOMATO AND BOCCONCINI SALAD £9.50

tomato water, balsamic

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TO CONTINUE

ROAST BEST END OF LAMB £27.50

juniper & lemon crust
melody of vegetables, creamed potato, garlic, mint and red wine jus

CATCH OF THE DAY £24.95

cauliflower, clams, king oyster mushroom & shrimp butter

DRY AGED RIB EYE STEAK (270G) 39.50

cooked to your liking

braised caramelised onion, sweet & sour tomatoes,
smoked butter & triple cooked chips

choose from: bulleit bourbon whiskey sauce, red wine jus
or peppercorn sauce

PEA, LEMON & SHALLOT RISOTTO (V) £19.50

blue cheese beignets

CORN FED CHICKEN CHASSEUR £22.50

Confit chicken thigh, oyster mushrooms, tomato, onion, garlic & chicken consommé

SALTED COD FILLET £23.50

chicken, vegetable & cannellini bean broth, wilted greens & herb oil

GOATS CHEESE & THYME TWICE-BAKED SOUFFLÉ (V) £19.00

spinach, tomato, basil, olives & onion foam

SIDES £3.75

triple cooked chips, skinny fries, creamed potato,
roasted cauliflower & wild garlic, mixed salad,
buttered broccoli

TO FINISH

PEACH MILLE-FEUILLE £9.50

crispy filo pastry, lemon verbena crème patissiere, peach marmalade & almonds

70% GUANAJA DARK CHOCOLATE & BUTTERMILK £10.50

chocolate ganache, streusel, cocoa nibs, opaline tuile & buttermilk foam

STRAWBERRY & PISTACHIO TART £10.50

szechuan pepper cream, pistachios, strawberry compote, juice & sorbet

BLACKCURRANT £9.50

pannacotta, lemon sponge, mint granita & textures of blackcurrant

RASPBERRY & MILK CHOCOLATE £10.95

confit raspberry, whipped milk chocolate ganache, raspberry gel & sorbet

WALWICK PASTRY CHEF HANDMADE PETIT FOURS £6.50

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ARTISAN CHEESE SELECTION

DURHAM CAMEMBERT

cow's milk, soft, english

BERWICK EDGE

cow's milk, hard, english

MORDON BLUE

cow's milk, soft, english

DRIFTWOOD GOATS

goat's milk, soft, english

SHEEP RUSTLER

sheep's milk, hard, english

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

3 CHEESE £11.00

4 CHEESE £13.50

5 CHEESE £16.00

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