

MENU

**3 COURSES £65.00 PER PERSON**

price includes an Amuse-Bouche

**TO START**

**HOMEMADE SOUP OF THE DAY (V)**

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**WHITE CRAB, AVOCADO & LEMON TIAN**

dill pancakes, herb salad & grapefruit dressing

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**CRISPY DUCK & FIG TART**

caramelised onion, kohlrabi & celeriac cream

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**SPINACH & HALLOUMI TWICE-BAKED SOUFFLÉ (V)**

waldorf salad & black grape sauce

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**HOMEMADE BEETROOT-CURED SALMON**

lime crème fraîche, horseradish, red cabbage & pickles

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**CHICKEN & HAM HOCK PRESSING**

piccalilli, hay-baked turnip, chestnuts & rye bread crackers

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**GOAT'S CHEESE & HONEY MOUSSE (V)**

textures of apple & celery relish

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## TO CONTINUE

### **ROSEMARY ROASTED LAMB RUMP**

pancetta & shallot potato cake, kale, braised salsify,  
mustard purée & crispy sweetbread

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### **CATCH OF THE DAY**

marinated artichoke, blistered tomato, onion,  
fennel & lime salad, tomato vinaigrette

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### **DRY-AGED RIB-EYE STEAK (260G)**

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

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### **WILD MUSHROOM & TARRAGON RISOTTO (V)**

pecorino cheese, mushroom fritter & truffle oil

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### **SLOW-COOKED PORK BELLY**

thyme-roasted new potatoes, apricot & sage stuffing,  
carrot, charred leek & cider jus

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### **SEARED STONE BASS**

crushed saffron potatoes, fennel, sautéed spinach & shrimp meuniere

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### **BEETROOT & GOAT'S CHEESE GNOCCHI (V)**

lightly-spiced puy lentils, kale and a walnut & caper salsa

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### **SIDES (SUPPLEMENT OF £4.95 EACH)**

triple-cooked chips, skinny fries, creamed potato,  
buttered broccoli & toasted almonds, rocket and parmesan salad,  
buttered fine beans & white balsamic

## TO FINISH

### **SAFFRON POACHED PEAR**

greek yoghurt espuma, crispy oats, elderberry & blackberry sorbet

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### **COCONUT & PASSION FRUIT TART**

whipped coconut ganache, passion fruit baba, crème d'amande & passion fruit sorbet

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### **PLUM & BUCKWHEAT**

crispy meringue, plum compote, buckwheat crème patissiere & sobacha

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### **S'MORES**

smoked dark chocolate, lime marshmallow, graham crackers, ice cream & salted caramel

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### **AUTUMN MOUSSE**

goat's cheese frozen mousse, beetroot caramel, puff pastry, walnut & sorrel

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### **WALWICK PASTRY CHEF HANDMADE PETIT FOURS £6.50**

a perfect accompaniment to an after dinner tea or coffee

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## ARTISAN CHEESE SELECTION

Choose from 3 of the following

### **DURHAM CAMEMBERT**

cow's milk, soft, english

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### **BERWICK EDGE**

cow's milk, hard, english

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### **MORDON BLUE**

cow's milk, soft, english

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### **DRIFTWOOD GOAT'S**

goat's milk, soft, english

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### **SHEEP RUSTLER**

sheep's milk, hard, english

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

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