

MENU

**3 COURSES £65.00 PER PERSON**

TO START

**HOMEMADE SOUP OF THE DAY**

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**CONFIT TROUT**

fennel & lime salad, trout roe, dill sauce

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**TORCHED MACKEREL FILLET**

fine potato salad, cucumber & bergamot vinaigrette

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**CRISPY PORK BELLY**

jerusalem artichoke purée, braised carrot, mustard & jus gras

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**GRESSINGHAM DUCK**

legs & smoked breast terrine, caramelised shallot, cured egg yolk

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**SALT-BAKED BEETROOT "TARTARE" (V)**

smoked cream cheese, herb emulsion, pickled red onion

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**WOODLAND GNOCCHI (V)**

charcoal gnocchi, chanterelle & black truffle

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 CONTINUE

### **TREACLE-CURED HAUNCH OF VENISON**

potato mille-feuille, roasted jerusalem artichoke,  
black garlic & port jus

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### **HODGSON FISH CATCH OF THE DAY**

seeded crust, potato, seaweed, charred onions  
& vin jaune sauce

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### **PAN-FRIED HALIBUT**

saffron, sea herbs, peas & lemon

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### **ST GEORGE FILLET OF BEEF**

nori seaweed pomme anna, sticky short rib & aromatic jus

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### **CAULIFLOWER AGNOLLOTI (V)**

cauliflower & nutmeg velouté, mushroom & hazelnut

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### **PICCOLO PARSNIPS (V)**

miso-glazed roasted, warm salad of winter vegetables,  
texture of parsnips

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### **GUINEA FOWL**

pan roasted breast, faggot, hispi cabbage & boulangère potatoes

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

triple cooked chips, picollo parsnips & hazelnut,  
roasted sprout with salsa verde, truffled creamed potato,  
pig in blanket, rocket, parmesan & pomegranate salad

## TO FINISH

### **BRIOCHE & YEAST**

vanilla ganache, tuile, yeast caramel & brioche ice cream

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### **CHESTNUT & BLACKCURRANT MONT BLANC**

crème fraîche, confit of blackcurrant, chestnut ice cream

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### **VANILLA PARFAIT**

quince, hazelnut oil & opaline

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### **“RUSSET APPLE”**

whipped ganache, cinnamon & cider

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### **64% GUAYAQUIL CHOCOLATE & CLEMENTINE**

chocolate mousse, cocoa streusel, clementine & cocoa nibs

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

a perfect accompaniment to an after dinner tea or coffee

## 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