

(SAMPLE MENU)

Our seasonal British menu changes regularly. Also see our blackboard for daily specials

Please note, this is a sample menu and may be subject to change.

**“Regional Winner: Best Local Restaurant – Northern England”- The Good Food Guide
2019-2020**

- Veuve Corbin – A Bright Sparkling Chenin from the Loire Valley – France 9
 - Winter Rhubarb – Ginger – Dry Gin – Fever-Tree 9
 - Espresso Martini – 10
 - Vedett – Extra Blond Lager -Belgium 5 330ml
 - Tiny Dancer – Flash House Brewery – Flag-Ship Session Ale – 5 330ml
 - Sabro Amarillo IPA – 2b2 Brewery – Wallsend 7 440ml
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Black Treacle Bread ~ Hand Churned Butter Butter – Maldon Sea Salt 3
Marinated Nocellara del Belice Olives 4
Lindisfarne Oysters ~ Kombucha Granita 2.5 / 3 4 – 6.50
Slow Roasted Garlic & Mozzarella Arancini ~ Wild Rocket 5
Taramasalata – Lavosh ~ Chives 5

Celeriac & Cider Soup ~ Shetland Mussels ~ Chervil 8
Farmhouse Style Pheasant Terrine ~ Quince ~ Pickles 9
Seared Mackerel ~ Salted Chilli ~ Scallion ~ Black Sesame 9
Endive ~ Walnut ~ Anchovy – Blood Orange – Sparkenhoe 8
Lightly Cured Shetland Cod ~ Ginger ~ Rhubarb ~ Pistachio 10
Pan Roasted Red Mullet ~ Celeriac ~ Roasted Chicken Juices ~ Seaweed Butter 13
Raw XL Hand Dived Scallop ~ Onion – Potato – Black Truffle 17

Orzo ~ Miso ~ Ham ~ Fresh Wiltshire Truffle 18
Peterhead Cod ~ Heritage New Potatoes ~ Smoked Turbot Roe Butter 22
Halibut ~ White Asparagus ~ Black Beluga Lentils – Shetland Mussels 26
Dry Aged Flat Iron Steak- Mount Grace Farm ~ Stichelton~ Hand Cut Chips 26
Roasted Rump Of Westons Rose Veal – New Seasons Garlic – Lemon – Parsley Route 27

Char Grilled Purple Sprouting Broccoli – Ajo Blanco 7
Hand Cut Chips- Aioli 4

— Please See Our Black Board For Daily Specials —

Buttermilk Panna Cotta ~ Citrus Curd ~ Mint ~ Honeycomb 5
Poached Rhubarb ~ Blackberry ~ Oat ~ Lemon Sorbet 7
Valrhona Chocolate Fondant ~ Peanut ~ Milk Ice Cream 8

Selection of British Cheese's from Neal's Yard 12