



DINNER MENU

FRESH CASTLE MADE BREADS

AMUSE BOUCHE

FIRST COURSES

WILD MUSHROOM RISOTTO

Roast Chestnut ~ Sherry Vinegar ~ Black Garlic ~ Cep Powder

MACKEREL

Grilled Mackerel Fillet ~ Mackerel Fishcake ~ Horseradish ~ Gooseberry ~ Tarragon

SALMON

Smoked Salmon ~ Salmon Mousse ~ Pickled Cucumber ~ Beetroot ~ Lemon ~ Avocado

DUCK BREAST

Duck Spring Roll ~ Pear Puree ~ Chicory ~ Blood Orange

PORK

Belly Pork ~ Smoked Pork Croquette ~ Yeasted Cauliflower ~ Onion ~ Beer Jus

MAIN COURSES

LAMB

Seared Rump of lamb ~ Choux Vert ~ Lamb Croquette ~ Chantennay Carrots ~ Rosti Potato ~ Redcurrant Jus

GUINEA FOWL

Truffle Stuffed Guinea Fowl ~ Pommes Dauphine ~ Baby Turnip ~ Tenderstem ~ Chicken Skin

HALIBUT

Halibut Fillet~ Oxtail Rissole~ Celeriac Puree~ Tempura King Prawn ~ Samphire ~ Serrano Crisp~
Langoustine Bisque

GILT HEAD BREAM

Pan Fried Bream Fillet~ Coconut Saffron Broth~ Mussels ~ Prawns ~ Herb Potato Dumpling

PUMPKIN & CAULIFLOWER

Roast Pumpkin ~ Pumpkin Puree ~ Purple & Yellow Cauliflower ~ Romanesco ~ Cauli Cous Cous ~
Pumpkin Seeds

FROM THE GRILL

(GF)

8 oz Fillet of Beef	[£12 SUPPLEMENT]
18 oz Chateaubriand	[£19 SUPPLEMENT]
10 oz Rib-Eye Steak	[£9 SUPPLEMENT]

All cuts are accompanied by:

Field Mushroom ~ Confit Tomato ~ Hand Cut Chips ~ Peppercorn Sauce ~ Red Onion Jam

SIDE DISHES:

Seasonal Vegetables (DF) (GF)	£5
Boiled New Potatoes (DF) (GF)	£5
French Fries (DF) (GF)	£5
Chunky Chips (GF) (GF)	£5

DESSERT

HONEY & LEMON

Northumbrian Heather Honey Cheesecake ~ Lemon Curd Ice Cream ~ Doughnut ~ Sesame Tuille

CHOCOLATE & CHERRY

Cherry Cremeaux ~ Cherry Fudge Brownie ~ Ruby Aero ~ Kirsch Ice Cream

APPLE

Vanilla Panna Cotta ~ Burnt Apple ~ Crumble ~ Mini Toffee Apple ~ Apple Sorbet

SOUFFLE

Strawberry Jam Souffle ~ Salted Peanut Butter Ice Cream ~ Wild Strawberry Coulis
Supplement £3.50

CHEESE

5 CHEESES £8.00 SUPPLEMENT

7 CHEESES £11.00 SUPPLEMENT

3 Courses ~ £55

A 10% DISCRETIONARY service charge will be applied to your bill