

A LA CARTE MENU

Available 12-2:30 / 5:30pm till late Monday to Saturday in main restaurant

STARTERS

Sharing board for 2: <i>mussels, haddock cakes, buttered langoustines, charred mackerel</i>	9pp
Hand-dived scallop, cauliflower cheese balls, Northumbrian ham, crispy bacon	£13
Yorkshire wood pigeon, seared duck liver, toasted hazelnuts, pickled cherry GF	£13
Char-cured local mackerel, crispy oyster, cucumber relish, coriander GF	£11
Black pudding hash beignet, duck egg, duck fat-fried bread, broon sauce	£11
Goats' cheese tortellini, sauce vierge, macadamia nuts V	£10
Beetroot & tarragon risotto, herb & parmesan crisp V GF	£8
Roast tomato soup, basil oil, goats' cheese croquette V	£5

MAINS

Market fish of the day, fresh from the North Sea, classically prepared (<i>please ask</i>)	POA
500g Côte de boeuf, creamed spinach, mashed potato, onion rings ~ <i>for two</i>	£54
250g Dry-aged Northumbrian sirloin, triple cooked chips, tomato, mushroom	£28
Northumbrian lamb three ways: <i>liver, belly, fillet</i> , with ratatouille & goats curd	£23
Barbary duck breast, honeyed salsify, potato fondant, roast onion, chard GF	£21
Rare breed pork loin & shoulder, apricot & pistachio stuffing, sautéed potatoes	£20
Roast monkfish, sticky ox cheek, langoustine, haricot bean, shallot jus GF	£19
Pan-fried sea trout, mussels, potato & saffron broth, samphire	£18
Pan haggerty, crispy hens' egg, grélot onions, summer cabbage V	£15

SIDES

Heritage potatoes / Triple chips / Asparagus & sprouting broccoli / Carrots	£4
Friars steak sauce / Peppercorn sauce / Béarnaise sauce	£2.5

PUDDINGS

English cheese, pickled celery, fig & walnut bread, home-made chutney	£9
<i>Ferreira LBV Port (70ml glass / 70cl bottle)</i>	£4 / £38
Macadamia nut sponge, Black Forest cherries, dark chocolate sorbet	£8
<i>Pineau Rouge des Charentes, West France (70ml glass / 70cl bottle)</i>	£4.2 / £40
English strawberry jelly, vanilla ice cream, strawberry meringues, basil	£7
<i>Skillogalee Liqueur Muscat, Clare Valley, Australia (70ml glass/75cl bottle)</i>	£6.9 / £70
Lemon polenta cake, roast peaches, Greek yogurt GF	£6
<i>Finca Antigua Moscatel (70ml glass / 37.5cl half bottle)</i>	£4.3 / £22
A selection of home-made sorbets or ice creams GF	£6
<i>Lindisfarne Mead, Holy Island, Northumberland (70ml glass/70cl bottle)</i>	£2.9 / £26
Handmade petit fours	£5