









A LA CARTE MENU

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

STARTERS

Sharing board for 2: British crab, haddock cakes, smoked mackerel, oysters	£10pp
Crispy British langoustine & fennel salad, lime mayonnaise, raddish	£14
Hand-dived scallops, curried cauliflower, toasted pumpernickel, tarragon	£13
Venison sausage roll, black onion seeds, game consommé, truffle	£11
Rare breed pork brawn, celeriac & coxs' apple remoulade, celery 	£10
Smoked haddock brandade cakes, British crab, lemon crème fraîche, capers	£9
Honey-glazed salsify, roast cep mushroom purée, toasted hazelnuts, autumn truffle 	£8
Potato & leek soup, caramelized onion and Teesdale Brie croquette 	£6



MAINS

Market-fresh fish of the day (<i>please ask</i>)	£POA
Fillet of salt-aged beef, sticky ox cheek & mushroom millefeuille, roasted shallots	£34
250g Dry-aged sirloin, triple-cooked chips, confit tomato, roast mushroom 	£28
Scottish venison, smoked pumpkin, fried quails' eggs, roast celeriac, truffle 	£24
Lamb neck navarin, haricot beans, roasted autumn roots 	£23
Crab-stuffed sole, sole goujon, potato fondant, sea beet, caper sauce	£22
Confit duck leg, braised red cabbage, potato & roast onion terrine, blackberry 	£21
Rare breed pork belly & faggot, crispy black pudding, potato purée, crab apple	£20
Pan-fried black garlic spätzle, kohlrabi sauerkraut, poached egg, mustard 	£17

SIDES

Triple-cooked chips / Clapshot / Buttered Heritage potatoes / Honey-roasted autumn roots / Buttered greens	£4
Friars steak sauce / Peppercorn sauce / Béarnaise sauce	£2.5

PUDDINGS

English cheese, pickled celery, lavosh biscuits, home-made chutney	£9
Quinta do Crasto LBV Port (<i>70ml glass</i>)	£4
Dark chocolate & salted caramel tart, cocoa nib tuille, blackberry sorbet	£8
Pineau Rouge des Charentes, West France (<i>70ml glass</i>)	£5
Vanilla & caramel rice pudding, roasted plum jam 	£7
Finca Antigua Moscatel (<i>70ml glass</i>)	£6
Poached pear & puff pastry millefeuille, toasted almond ice-cream	£8
Morande Late Harvest Sauvignon Blanc (<i>70ml glass</i>)	£4
Handmade petits fours	£6
Lindisfarne Mead, Holy Island, Northumberland (<i>70ml glass</i>)	£4
A selection of home-made sorbet or ice cream 	£5
Delgado Zuleta Montegudo, Pedro Ximinez Sherry (<i>70ml glass</i>)	£6