

## Starters

Soup of the Day	5.50
Provençal Fish Soup with Garlic Croutons, Grated Gruyère and Rouille	8.50
French Cafe Salad <i>(Pears, Chicory, Roquefort, Walnuts - Walnut Oil Dressing)</i>	7.80
Salad of Roasted Beets, Soft Boiled Egg and Horseradish	7.80
Warm Salad of Craster Kippers, Ratte Potatoes and Endive - Soft Poached Egg and Mustard Dressing	7.80
Pate of Northumbrian Game with Pear Chutney	9.20
Foie Gras Terrine - Toasted Brioche	13.80
Cheddar Cheese and Spinach Soufflé	8.80
Neil Robson's Oak Smoked Salmon with Wholemeal Soda Bread	10.90
Lasagne of Fresh Crab - Chive Butter Sauce	12.50
Griddled Foie Gras with Calvados, Caramelised Apple and Watercress	12.80
Steak Tartare - Hot Toast	11.80
Six Lindisfarne Oysters with Spicy Pork Sausages	12.80
Gran Reserva Iberico Ham with Toasted Tomato Bread	13.50
Grilled Scallops in the Shell with Herb Butter and Spanish Ham	13.80

## Fixed price lunch menu (12 noon - 2.30pm)      Early evening special (5.30pm - 7pm)

2 Courses	16.00	2 Courses	16.00
3 Courses	19.50	3 Courses	19.50

## Main courses

Whole, Grilled Lemon Sole, Maitre d'Hotel Butter, New Potatoes and Salad	18.90
Fishcakes with Buttered Spinach, Parsley Cream and Chips	14.80
Roasted Halibut Fillet, Boulangere Potatoes, Brown Shrimps and Capers	20.00
Braised Turbot in Chardonnay with Fresh Shellfish	21.50
Deep-fried Fillet of Haddock, Tartare Sauce, Mushy Peas and Hand-cut Chips	15.50
Roasted Sea Scallops, Cauliflower Puree, Shiitake Mushrooms and Veal Gravy	22.50
Slow-cooked Shoulder of Pork with Braised White Cabbage, Crisp Crackling and Black Pudding Mash	17.50
Roasted Rump of Lamb, Fine Beans, Tomatoes, Olives and Gratin Potatoes	18.80
Sauté of Northumbrian Venison with Winter Fruits and Vegetables	19.80
Grilled Breast of Goosnargh Duckling with Black Olives and Red Wine	18.80
North Country Hot Pot with Ham Knuckle, Smoked Sausage, Pork Belly and Lentils	16.80
Pot-roast Pheasant with Calvados, Apples and Cream	17.80

21 day DRY AGED, NORTHUMBRIAN BEEF  
From Steve Ramshaw at Monkridge Hill Farm

8ozs Rump Steak, Fried Hens Egg and Hand-cut Chips	19.80
8ozs Fillet Steak au Poivre	29.00
Steak Tartare	17.80
Slow-cooked Shoulder of Beef in Red Wine with two Celeries	18.50

## Side dishes

Boiled Potatoes	3.20	French Beans	3.60
Buttery Mash	3.60	Mixed Vegetables	3.60
Gratin Potatoes	3.60	Mixed Salad	3.60
Chips	3.20	Lettuce Salad	3.20
		Onion Rings	3.60

## Desserts

Crème Brûlée	6.50
Soft Meringue, Vanilla Mascarpone, Blackberries and Red Wine Plums	7.00
Warm Chocolate Tart with Macadamia Brittle Ice Cream	8.60
Coconut / Malibu Panna Cotta with Tropical Fruits	7.80
Lemon Gratin, Citrus Fruit Jelly and Maraschino	7.60
Apple Crumble Soufflé - Vanilla Bean Ice Cream	8.60
A Chocolate Extravaganza!	10.80
Knickerbocker Glory <i>(Vanilla Ice Cream, Strawberry Ice Cream, Soft Fruits, Raspberry Sauce, Whipped Cream and Toasted Nuts)</i>	7.20

## Farmhouse Cheeses

Selection from Neal's Yard Dairy	9.00
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