



Early Evening

Monday – Saturday 5:30 – 7:00

Sunday all Evening

This Menu changes weekly. Below is a typical example

Butternut Squash and Chorizo Soup

Celeriac Remoulade, Vegetable Crisps and Aged Balsamic

Melted Taleggio Cheese, Cured Ham and Heritage Potatoes

Pâté of Northumbrian Game with Quince Chutney

Gravadlax of Salmon with Sweet Mustard Dressing

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Steamed Fillets of Sea Bass, Cauliflower Purée, Wild Mushrooms and Truffle Oil

Fishcakes with Chips and Parsley Sauce

Hot-pot of Pork with French Green Lentils

Braised Shoulder of Beef and Oxtail in Red Wine with Two Celeries

Leek and Barley Risotto Spring Rolls

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Soft Meringue, Vanilla Mascarpone, Blackberries and Red-wine Plums

Sticky Toffee Pudding with Hot Butterscotch Sauce

Pear and Almond Tart

Blackberry Sorbet

2 Courses £16.00

3 Courses £19.50