



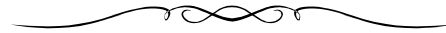
Sample Table d'Hôte Lunch Menu

Asparagus with stilton cheese soup
(Suitable for Vegetarians)

Ham hock & rabbit terrine,
toasted brioche, nettle cordial.

Smoked haddock,
tomato and basil salad

Cheese and apple tart,
dressed roquette, herb oil, balsamic reduction
(Suitable for Vegetarians)

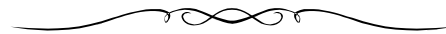


Lamb shank
Red onion mash, redcurrant jus

Breast of chicken, wild mushrooms and sun dried tomatoes,
sautéed potatoes, basil oil, balsamic reduction.

Oven baked sea trout, sautéed asparagus,
watercress salad, lemongrass dressing

Cherry tomato, red onion marmalade,
mozzarella tartan, roquette salad, garlic and basil oil
(Suitable for Vegetarians)



Dessert Menu or
Northumbrian Cheeseboard

Tea or Coffee



£ 19.95 (three courses) £14.95 (two courses)