



Table d'Hôte Lunch Menu

Soup

Cauliflower Velouté, saffron oil, cayenne pepper

Goats Cheese

Tempura goats cheese,
carpaccio of beetroot, walnut vinaigrette, micro herbs.

Duck

Warm salad of confit duck leg,
orange, red stem radish, juniper berry jus.

Prawn cocktail

Deconstructed, seared king prawns, marie rose pannacotta,
pickled cucumber, cherry tomato and mango salad

Beef

Roast rib of Northumbrian beef, Yorkshire pudding,
fondant potato, roast root vegetables, natural jus.

Cod

Pan fried fillet of north sea cod,
spinach and mussel risotto, parsley foam.

Chicken

Oven roast breast of free range chicken, sage and chestnut stuffing,
smoked mashed potato, baby vegetables, redcurrant jus.

Lasagne (V)

Open lasagne of leeks and wild mushrooms,
crispy stilton cheese, white truffle and tarragon.

Please ask to see the dessert menu.

£19.95 per person