



HOUSE MENU

NON-RESIDENTS WELCOME

STARTERS

Spring Pea Soup <i>Ham Hock, Croutons + Poached Quail Egg</i>	£6.00
Smoked Salmon Tartar <i>Herb Salad, Confit Egg Yolk + Tempura Dill</i>	£8.00
Heirloom Tomato Salad <i>Celery Fluid Gel with a Lovage Emulsion</i>	£8.00
Glazed Chicken Livers <i>Broad Beans + Pea Fricassée with Toasted Malt Sourdough</i>	£9.50
Native Lobster Raviolo <i>Iberico Ham, Samphire + Bisque</i>	£12.00

MAINS

Char-Grilled Grilled Flat Iron Steak <i>Bone Marrow, Thick Cut Chips + Béarnaise Sauce</i>	£21.00
Spring Lamb Navarin <i>Carrolls' Heritage Potatoes + Spring Vegetables</i>	£18.00
Roast Scottish Salmon <i>Peas, Bacon + Truffle Lettuce</i>	£17.50
Roast Chicken <i>Baby Leeks, Pommes Anna + Herb Crumb</i>	£16.00
Ricotta + Egg Yolk Raviolo <i>Spinach, Tomato Concasse + Butter Emulsion</i>	£15.00



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DESSERTS

Vanilla Crème Brûlée, Poached Rhubarb + Rhubarb Sorbet	£6.50
Apple Tart Fine, Vanilla Cream + Cider Sorbet	£6.50
Dark Chocolate Tart with Candied Beetroot + Beetroot Sorbet	£7.50
Selection of Home-made Ice Cream + Sorbet	£6.00
Selection of British + French Cheese	£7.50

DESSERT WINES

	GLASS	BOTTLE
Veneto Moscato Passito, Dindarello, Maculan 2011 <i>Aromatic orange blossom with fresh, citrusy palate.</i>	£10.00/100ml	£29/half
Jurançon, Cuvée Jean, Château Joyls, France 2010 <i>Honeysuckle and tropical fruits. Well balanced with a fresh finish.</i>	£9.50/100ml	£28/half



DINNER MENU

NON-RESIDENTS WELCOME

STARTERS

Blackened Mackerel <i>Smoked Mackerel Fishcake, Mackerel Tartare + Cucumber</i>	£12.50
Wye Valley Asparagus <i>Red Wine Braised Morels + Confit Egg Yolk</i>	£13.50
Confit Wild Salmon <i>Gentleman's Relish + Pickled Lemon</i>	£13.50
Northumberland Venison Carpaccio <i>Pickled Plums, Beetroot + Horseradish</i>	£14.50

MAINS

Tim Olivers' Belted Galloway Beef Fillet <i>Salt Beef Croquette, Swede + Charred Leeks</i>	£35.00
Native Lobster <i>Salsify, Coral Gnocchi, Purple Sprouting Broccoli + Brown Butter</i>	£35.00
Carron Craighead's Middle May Organic Spring Lamb <i>Broad Beans, Fresh Almonds, Black Olive + Morels</i>	£29.00
Monkfish Tail <i>Wild Garlic Linguine + Shellfish</i>	£24.00
Confit Cauliflower + Anne Wigmore's Waterloo Cheese <i>Radishes, Sea Kale</i>	£19.50



DINNER MENU

NON-RESIDENTS WELCOME

DESSERTS

Dark Chocolate Sphere <i>Salted Caramel + Gingerbread Ice Cream</i>	£10.50
Aerated Chocolate <i>Caramelised Walnuts, Burnt Marshmallow + Chocolate Sorbet</i>	£10.50
St. Mary's Honey Parfait <i>Lemon Thyme Crèmeux + Lemon Curd Ice Cream</i>	£9.50
Baked Vanilla Custard <i>Poached Rhubarb, Salted Crumb + Rhubarb Sorbet</i>	£9.50
Toffee Popcorn Panna Cotta <i>Caramelised Apple + Dulcey Crèmeux</i>	£9.50

ICE CREAM + SORBET

Vanilla Ice Cream	£6.00
Chocolate Ice Cream	£6.00
Caramel Ice Cream	£6.00
Coconut Sorbet	£6.00
Strawberry Sorbet	£6.00
Lemon Sorbet	£6.00

CHEESE

A selection of 5 British and French farmhouse cheeses	£10.50
A selection of 7 British and French farmhouse cheeses	£13.50



TASTING MENU

£75.00 PER PERSON

£115.00 WITH WINE PAIRING

Lindisfarne Bloody Mary Oyster
Truffle Egg Royale
Oak Smoked Bacon, Maple Mayonnaise + Apple



Confit Wild Salmon, Gentleman's Relish + Lemon



Heritage Carrots + Northumberland Goats' Cheese



Dorset Snails, Cauliflower, Wild Garlic + Forced Shoots



Blackened Mackerel, Smoked Mackerel Fishcake, Mackerel Tartare + Cucumber



Middle May Organic Spring Lamb, Broad Beans, Almonds + Black Olive



Tim Olivers' Belted Galloway Beef Fillet, Salt Beef Croquette, Swede + Leek



Baked Vanilla Custard, Poached Rhubarb, Salted Crumb + Rhubarb Sorbet



Toffee Popcorn Panna Cotta, Caramelised Apple + Dulcey Crèmeux



Aerated Chocolate, Caramelised Walnuts, Burnt Marshmallow + Chocolate Sorbet



Coffee + Chocolates



VEGETARIAN TASTING MENU

£75.00 PER PERSON

£115.00 WITH WINE PAIRING

Seaweed Rice Cracker + Fennel

Truffle Egg Royale

Salt Baked Carrot, Smoked Yoghurt + Almond



English Asparagus, Red Wine Braised Morels + Confit Egg Yolk



Heritage Carrots + Northumberland Goats' Cheese



Beetroot, Apple + Horseradish



Wild Garlic Velouté



Heirloom Tomato, Celery Fluid Gel, Lovage + Almonds



Confit Cauliflower, Anne Wigmore's Waterloo Cheese + North Country Radishes



Baked Vanilla Custard, Poached Rhubarb, Salted Crumb + Rhubarb Sorbet



Toffee Popcorn, Caramelised Apple + Dulcey Crèmeux



Aerated Chocolate + Chocolate Sorbet



Coffee + Chocolates