

Snacks

Crewe Sourdough & Salted Butter 8

Marinated Olives 6.5

#### **Starters**

Twice Baked Northumberland Cheese Souffle 14

Roast Pigeon Breast, Pickled Blackberries, Beetroot, Endive Salad 15

Chicory, Pear & Yorkshire Blue Cheese Salad, Toasted Walnuts, Mustard Dressing 11

Crewe Smoked Salmon, Pickled Cucumber, Dill Crème Fraiche 15

Potted Shrimp Crumpet, Pickled Kohlrabi, Chives 14

Country Style Venison Terrine, Celeriac Remoulade, Cornichons 12

#### Mains

Chargrilled Sirloin Steak on the Bone, Peppercorn Sauce, Chips & Watercress 39
Roast Partridge, Braised Red Cabbage, Game Crisps, Bread Sauce, Watercress 28
Pan Haggerty, Confit Northumbrian Leek, Seasonal Greens, Fried Clarence Court Egg, Mustard Sauce 24
Pan Fried Halibut, Braised Fennel, Crushed Ratte Potatoes, Rainbow Chard 36
Pan Roasted Venison Haunch, Game Sausage, Roast Celeriac, Cavolo Nero, Blackcurrant Sauce 34
Roasted Rump of Lamb, Fondant Potato, Heritage Carrots, Ewes Curd, Green Sauce 32
Ballotine of Cornfed Chicken Breast, Butternut Squash, Heritage Kale, Hazelnut Dressing, Sage 26

# To Share

800g Salt Aged Cote de Boeuf, Girolle & Black Garlic Butter, Chips, Sauteed Wild Mushrooms, Onion Rings, Watercress Salad 90

# Sides

Rocket & Parmesan Salad 6 Buttered Greens 6

Chips 6 Truffle & Parmesan Fries 7 Herb Buttered Ratte Potatoes 6



## **Afters**

Pavlova, Mascarpone Cream, Annabel's Strawberries 10

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 10

Warm Bakewell Pudding, Raspberry Sorbet 11

Opera Gateau, Coffee Ice Cream 12

Buttermilk Pannacotta, Blackberry Compote, Pecan Granola 12

Bread and Butter Pudding, Blackberry Sorbet 12

## Cheese

# Doddington Dairy Admiral Collingwood

Admiral Collingwood is a cheese of great distinction befitting Nelson's right-hand man at Trafalgar.

This semi soft raw milk cheese rind is washed in Newcastle Brown Ale. This confers extra flavours as its characteristically pink rind develops. On tasting its buttery savoury undertones give way to an effusively complex aftertaste. Collingwood is made using traditional rennet, comes in a minimum of 1 kg square truckles and is aged for up to 10 months.

#### Shepherd's Purse Yorkshire Blue

Creamy, sweet, and mild, Yorkshire Blue is an ideal introduction to blue cheese. Launched in 1995, multi-award-winning Yorkshire Blue is handmade and matured over eight weeks. Every week, each individual cheese is turned by hand, which helps to achieve the blue veining and even smooth texture.

## Tunworth

Tunworth is markedly different thanks to the lush grazing of rural Hampshire. Despite being refined and perfected over the years, Tunworth is still made entirely by hand – from the first ladle of pasteurised whole cow's milk to the poplar box packaging. The finished cheese has a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

#### Pry Dairy Slaley Soft

Pry Dairy is based in Slaley, Northumberland. From its own small flock of Lacaune sheep, it makes a signature soft cheese in a bespoke dairy on a seasonal basis. Made from raw sheep's milk, is the only cheese of its kind in Northumberland. Mould-ripened with a creamy-like texture, people say it's delicate and sweet, a bit nutty and has a savoury tinge mainly from the wrinkled coat of *Geotrichum* yeast.

Served with Crackers & Chutney, 17 for three cheeses, 22 for four

A discretionary 12.5% service charge will be added to the total of your bill