



A La Carte Menu

Starters

(v) Roast artichoke soup with truffle caviar and hazel nut crostini	£5.95
Pan fried king scallops with squid ink bulgur wheat, sweetcorn and a smoked bacon butter	£8.50
Seared breast of Alnwick pigeon with celeriac rosti, buttered spinach and sautéed wild mushrooms	£7.95
North coast potted crab and toast with a crab and smoked salmon roulade and brown crab dressing	£7.95
Smoked chicken with beetroot gnocchi, crème fresh, carrot crisps and basil oil	£7.50
Pan Haggerty with a fried free range duck egg, crispy bacon and homemade brown sauce	£6.95
(v) Shallot tart tatin with curried cauliflower puree, balsamic jelly and dressed watercress	£6.95



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Mains

Pan fried loin of Northumbrian venison with beetroot fondant, creamed savoy cabbage and a port sauce	£18.50
Char grilled Grand Reserve sirloin steak with fat cut chips and pepper sauce	£20.50
Roast loin of beef with a mini oxtail pie, horseradish and bacon croquette, confit carrots and red wine sauce	£18.95
Pot roast chicken breast with truffle dumpling, roast celeriac and a pea, bacon and tarragon sauce	£16.95
Grilled fillet of Scottish salmon with braised salsify, sautéed wild mushrooms, Carrol's Heritage potatoes and a champagne sabayon	£16.95
Pan roast monkfish tail with a king prawn and mussel pie, buttered leeks, baked sweet potato and a prawn bisque	£17.95
Beer battered local fish and fat cut chips with minted mushy peas and tartare sauce	£14.95
(v) Goats cheese ravioli with chanternay carrots, carrot puree and a spinach and chive cream	£13.95

Sides £2.95 each

Fat cut chips / Winter greens / Heritage potatoes / Chicory and tomato salad

A **Discretionary** 10% service charge is added to all bills. All tips go to the staff. Please inform staff of any special dietary requirements. Specials are not included with set menus. All bills are inclusive of VAT.