



## August 2022 Set Menu

### Starter.

Korean cured tuna, sesame, kimchi, coriander

**Contains: fish, sesame, soya, egg, sulphites**

Mackerel, kohlrabi remoulade, chive, green apple, cucumber

**Contains: fish, dairy**

Burrata, isle of wight tomatoes, lovage, basil, pesto (V)

**Contains: dairy, nuts (pine nuts), gluten, egg**

Yukon gold, avocado, peas, lovage, wild garlic (Vegan)

**Contains: mustard**

Tandoori chicken kiev, madras, Bombay potato, cabbage

**Contains: dairy**

### Main.

Chicken supreme, crispy wing, sweetcorn, wild mushrooms, fried bun

**Contains: dairy, mustard, egg, gluten**

Beef Wellington, garlic & parmesan portobello, truffled fries, jus

**Contains: dairy, gluten, sulphites**

Northumberland nettle ravioli, spinach, pine nut, nasturtium, Romanesque, cauliflower (V)

**Contains: dairy, egg, gluten, nuts (pine nuts)**

Sesame falafel, mint raita, fattoush salad (Vegan)

**Contains: gluten**

Chalk stream trout, romesco, tomato, potato terrine, pak choi, pea

**Contains: fish, dairy**

### Dessert.

Dark chocolate fondant, mango, roasted white chocolate, passionfruit ice cream

**Contains: gluten, dairy, egg,**

Pistachio and cashew filo parcel, cardamom yoghurt Northumberland honey, mango ice cream

**Contains: gluten, dairy, egg, nuts (mixed)**

Apple tarte tatin, vanilla ice cream

**Contains: dairy**

Strawberry chocolate espuma, balsamic, basil sorbet, maplecomb (vegan)

**Contains: sulphites**

**2 course set menu £32**

**3 course set menu £36**

Please ask your server for allergy information

Please be aware that we use the freshest, locally sourced ingredients, where possible. As a result there may be amendments made to dishes based on availability and quality of produce.