

Dinner

Get started:

Specially marinated Spanish olives 3.

Shaved Iberico ham, sourdough toast, chilli pickled onions, parmesan 8/15.

•••

Small plates:

Garden pea soup, goat's curd and shallot 6.5

Smoked salmon scotch egg, horseradish crème fraîche, pickled cucumber 6.5

Marinated beetroot, Wensleydale, pumpkin seeds, red onion 6.

Slow cooked pork nuggets, wild garlic mayo, pea vinaigrette 6.5

Seared king scallops, chorizo jam, Braeburn apple, hazelnuts 8.5

•••

Big plates:

Crisp sea bream, chickpea chips, glazed red pepper, wild garlic and almond pesto 16.

Hand rolled linguine, soft herb butter, Teesdale blue and pecans 13.5

Lemon and thyme chicken, breaded leg 'nug', potato puree, truffle sauce 16.5

North Sea cod, cured ham, 'french peas', pink firs 16.5

8oz rib-eye/fillet, peppercorn sauce - choose your side 19.5/26.

•••

Afters:

Dark chocolate tart, cardamom ice cream, honeycomb 7.

Brown ale cake sundae, preserved cherries, malted ice cream 6.5

Vanilla panna cotta, roasted rhubarb, pistachios 6.5

Hand made ice cream and sorbet, fruit and nut biscuit 5.5

British cheese, grapes, chutney, crackers 7.5

•••

Sides 2.75

Thin cut fries, spiced salt, parmesan / beer battered onion rings /
Korean glazed greens, toasted peanuts / broccoli, chilli and almonds /
buttered Charlottes, parsley, garlic & lemon / creamed potato