

# Restaurant Menu

*"The finest food, beautifully presented."*

*White onion soup, onion bhaji*

*Carpaccio of pigeon, roasted figs, white bean puree*

*Fillet of gilthead bream, local crayfish and leek tart, pepperonata*

*Goats cheese roulade, textures of pear*

*Ham, egg and chips "My Style"*



*Herb gnocchi, poached duck egg, broad beans and peas*

*Fillet of Hake, lasagne of the sea, red pepper and chorizo*

*Roasted loin of local Venison, sweet potato, beetroot and whisky (2 pound supplement)*

*Pavé of organic salmon, bubble and squeak, salmon tortellini*

*Roast chump of lamb, braised shoulder, garlic puree*



*Mango parfait, orange tea mousse, coconut sorbet*

*White chocolate and raspberry mousse, raspberry milkshake*

*A Taste of "England". Blackberry soufflé, apple sorbet, and blackcurrant jelly*

*Warm chocolate fondant, peanut butter parfait, cookie ice-cream (15 minute Preparation)*

*Want to share? Why not have an assiette of desserts*

*Jesmond's selection of British cheese (3 pound supplement)*

*2 Courses 27 pounds 50, 3 Courses 32 pounds 50*

*Coffee/Tea and petit fours 3 pounds 50*

MOST OF THE DISHES ON THIS MENU CAN BE CHANGED TO SUIT YOUR DIETARY REQUIREMENTS. ALL PRICES ARE INCLUSIVE OF 15% VAT, SERVICE AT YOUR DISCRETION. A 10% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 8 OR MORE.