

HEAD CHEF

Austen Shaw

PRINCIPAL SUPPLIERS

Deerness Valley Meats
– *Esb Winning*

W Hodgson Seafood
– *Hartlepool*

Acorn Organic Dairy
– *Archdeacon Newton*

Teesdale Cheesemakers
– *Butterknowle*

QFS Fruit and Vegetables
– *Teesside*

Country Valley Foods
– *Teesside*

Egg Suppliers, JE Maughan & Sons
– *Morton Tinmouth*

We incorporate our own seasonally-grown produce from the kitchen gardens

Please note, an automatic discretionary service charge at 10% will apply

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STARTERS

Smoked chicken Caesar <i>romaine, pancetta, roasted garlic dressing, croutons</i>	11
Goat's cheese <i>in a honey hazelnut crust, artichoke, beetroot, balsamic vinegar</i>	10
Cured salmon and dill parfait <i>rye bread, cornichons, caviar</i>	12
Minestrone soup <i>olive oil croûte, parmesan, olive purée, crispy cavolo nero</i>	9
Spiced monkfish <i>lime and parsley hummus, dukka, pickled ginger, baby herbs</i>	12
Ballotine trio <i>smoked garlic sausage, confit chicken and duck liver, fig, port reduction, brioche</i>	11

MAIN COURSES

Chargrilled dry-aged ribeye (7.50 supplement on dinner-inclusive rates) <i>with vine cherry tomato, wild mushroom, truffle and parmesan fries, rocket salad, pink peppercorn sauce or chimichurri sauce</i>	34.50
Pithivier of Fountains Gold cheddar <i>peas, spinach and mint, asparagus, new potatoes, smoked almonds, tomato hollandaise</i>	20
Roasted loin of cod <i>salt and vinegar potato terrine, crushed peas, samphire, curry sauce, scraps</i>	25
Chalk stream trout en croûte <i>saffron potatoes, spinach, fennel, broccoli, warm tartare sauce</i>	25
Roasted breast of Gressingham duck <i>potato rösti, bok choy, star anise carrot, cherries, roast jus</i>	26
Dry-aged chateaubriand for two (10pp supplement on dinner-inclusive rates) <i>with onion rings, herb-roasted parmentier potatoes, vine cherry tomato, wild mushroom, rocket salad, pink peppercorn sauce or chimichurri sauce</i>	80