

# - SET MENU -

AVAILABLE 12-2 THUR- SAT / 5-7 WED-FRI / 5-6 SAT  
2/3 COURSES LUNCH £22/£27    2/3 COURSES DINNER £26/£32

2 COCKTAILS £15 - WED-FRI  
BRAMBLE, DARK RUM SOURS, COSMOPOLITAN  
LEMON FIZZ WIZZ, GEORDIE NEGRONI, ESPRESSO MARTINI

MULTIGRAIN SOURDOUGH, SEAWEED CULTURED BUTTER £3.50

SEARED TUNA, RHUBARB KETCHUP, PICKLED GINGER GF  
WYE VALLEY ASPARAGUS, LARDO, WILD GARLIC MAYO, CURED EGG YOLK GF  
CELERIAC VELOUTE, TOASTED SPELT AND RYE GRAINS VE  
CAULIFLOWER KIMCHI PANCAKE, GOCHUJANG MAYONNAISE V GF

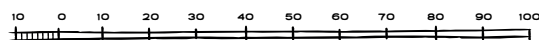
PRESSED PORK BELLY, POMMES PUREE, CHOUROUTE, VADOUVAN ONION SAUCE GF  
BALSAMIC GLAZED ONION TARTE TATIN, BLACK GARLIC, CHARRED BROCOLLI VE  
BREADED SOLE, TARTARE BEURRE BLANC, SAFFRON POTATOES  
ROAST CHICKEN, SOFT POLENTA, TROMPETTE MUSHROOMS, ROASTED SPRING ONION GF

CHARRED BROCCOLI, PICKLED LEMON / BONE MARROW, BUTTERMILK AND WILD GARLIC MASH  
CONFIT HISPI CABBAGE / BEEFY OR VEGGIE TRIPLE COOKED CHIPS GF £5 Each

TWO MATCHING WINES (125ML GLASSES) £15  
THREE MATCHING WINES (125ML GLASSES PLUS 50ML DESSERT WINE) £21

CHOCOLATE TOFU MOUSSE, HOBNOB, BANANA AND PEANUT BRITTLE VE GF  
LEMON SET CUSTARD, SHORTBREAD, YOGHURT ICE CREAM GF  
A SELECTION OF SORBET VE GF  
A SELECTION OF BRITISH AND FRENCH CHEESE, BISCUITS, CELERY £2.50 Supp

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. ALL TIPS GO TO STAFF.  
PRICES INCLUDE VAT IN POUNDS STERLING. PLEASE LET US KNOW IF YOU HAVE ANY DIETARY  
REQUIREMENTS. ALWAYS ASK FOR OUR ALLERGEN MATRIX EVERY TIME YOU ORDER. WHILST WE  
TRY TO AVOID CROSS CONTAMINATION WE CANNOT GUARANTEE ANY DISHES ARE ALLERGEN  
FREE. GF-GLUTEN FREE    V-VEGETARIAN    VE-VEGAN. WE DO NOT USE GM SOYA OR MAIZE



**DOBSON & PARNELL**

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