

- 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

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

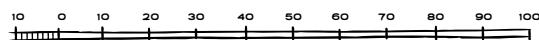
PRESSED PORK BELLY, POMMES PUREE, CHOUROUTE, VADOUVAN ONION SAUCE GF
BALSAMIC GLAZED ONION TARTE TATIN, BLACK GARLIC, CHARRED BROCCOLI VE
BREADED SOLE, TARTARE BEURRE BLANC, SAFFRON POTATOES GF
ROAST CHICKEN, SOFT POLENTA, TROMPETTE MUSHROOMS, ROASTED SPRING ONION GF

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

WHITE CHOCOLATE GANACHE, HOBNOB, BANANA AND PEANUT BRITTLE VE GF
LEMON SET CUSTARD, SHORTBREAD, YOGHURT ICE CREAM V 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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