

- LUNCH & DINNER -

BREAD & SNACKS

House Bread 4.5
chicken skin or sun-blushed tomato butter (v)

Lindisfarne Oyster 3.5 each
mignonette, lemon, tabasco (gf)

Grilled Padron Peppers 6
lime, coriander (ve) (gf)

Charcuterie & Cheese Board 21
pickles, fruit jelly, black garlic aioli, housebread & crackers

SMALL PLATES

Tempura Enoki Mushroom 8
ponzu dressing, kimchi (ve) (gf)

Slow Cooked Duck Egg 9
wild garlic, peas, soldiers (v)

Confit Duck Rilette 10
duck ham, brioche, rhubarb

Citrus-Cured Mackerel 10
pickled fennel, blood orange, olive oil (gf)

North Shields Crab 13
katsu curry, puffed rice, coriander, lime (gf)

Truffled Cauliflower Focaccia 8
charred cauliflower purée, lyonnaise onions, hazelnut (ve)

BBQ Tender-stem Broccoli 7
satay, lime, coriander, chilli, smoked peanuts (gf) (v)

Colston Basset & Pear Salad 9
chicory & walnut (gf) (v)

BBQ Pork Belly 12
whipped pease pudding, crackling, sage (gf)

SHARING

Beef Wellington 75
smoked potato gratin, wild garlic green beans,
bordelaise sauce

North Shields Wild Turbot please ask
thyme-roasted jersey royals, bbq broccoli, caper lemon
butter (gf)

PLANT

Charred Hispi Cabbage 12
szechuan butter sauce, red pepper, sesame (ve) (gf)

Vegan Nduja Bhaji 13
carrot chutney, minted yoghurt, coriander salsa (ve) (gf)

Grilled crown prince squash 14
browned butter, pine nuts, sage, parmesan (v) (gf)

SEA

Grilled N. Shields Monkfish 22
café de paris butter, spring onion, brown shrimp

Grilled Octopus / Squid 18
shellfish soy dressing, nori, pickled onion,
garlic aioli (gf)

Market Fish of the Day 14
romesco sauce, hazelnuts, burnt leek (gf)

LAND

Soy-Braised Short rib 16
beef stock glaze, grilled pak choi (gf)

Glazed Chicken Thigh Fillets 13
morel, asparagus, madeira jus (gf)

Grilled Pork Neck 14
wild garlic, mushrooms, berry jus (gf)

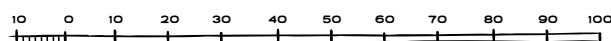
Northumbrian Goat Loin 15
bhaji, leg curry, curd, coriander (gf)

Aged British Sirloin 24
6oz bone marrow, cheek, mushroom jus (gf)

SIDES

thyme roasted jersey royals (gf) 6
smoked potato gratin (gf) 6.5
beefy chips / veggie chips (gf) 5.5
roast carrots, hazelnuts, pickled onions (gf) 5.5
pomme purée, bacon, spring onion (gf) 5.5
buttered greens (gf) 5.5

SUNDAY LUNCH AND LARGE PARTY SET MENUS ALSO AVAILABLE. 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. WE DO NOT USE GM SOYA OR MAIZE. (gf) GLUTEN FREE (v) VEGETARIAN (ve) VEGAN



DOBSON & PARNELL

- DESSERTS -

DESSERT

Smoked Chocolate Cremeux 8

smoked chocolate cremeux, brownie, pecan (gf)

Grilled Pineapple 7

pina colada sorbet, tepache, chilli, coriander (ve) (gf)

Tira-Miso 8

miso, spent coffee, mascarpone

Orange & Grapefruit Tart 7

orange & grapefruit frangipane tart, marmalade ice cream

Sticky Stout Pudding 6.5

sticky stout pudding, salted caramel, malt ice cream

Sorbet Selection 5.5

a selection of sorbets or ice cream (gf)

COFFEE & PETIT FOURS

coffee & petit fours 8.5

WINE PAIRING

A selection of wines chosen to complement your dishes

Wine Pairing Two Glasses 16

Wine Pairing Three Glasses 21

BRITISH & FRENCH CHEESE

pickled celery, fruit jelly & bran crackers

Three 9 / Five 12.5 / Seven 15

DESSERT WINE & PORT

The chocolate and raisin one: gonzalez byass px nectar 70ml 7.0

The rich, red and fruity one: quinta do crasto lbv port 70ml 6.3

The sweet and orange one: 2016 ch.petit verdrines sauternes 70ml 7.9

ch.beaulon pineau des charentes rouge 70ml 8.3

nv quinta do noval 10yr tawny 70ml 8.95

NIGHT CAPS

espresso thundertini 11.50

banana espresso rumtini 10.5

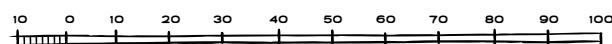
amaretto alexander 11

boozy hot choc 9

liqueur coffee 9

2.16

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DOBSON & PARNELL

ALLERGEN INFORMATION - SPRING À LA CARTE 2026

	Gluten	Crustacean	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluses
À LA CARTE SNACKS														
BREAD & BUTTER	WHEAT, RYE, SPELT						BUTTER							
GLUTEN FREE BREAD			BREAD				BUTTER					BREAD		
OYSTER												MIGNONETTE		OYSTER
PADRON PEPPERS														
CHARCUTERIE	WHEAT, RYE, SPELT		MAYO				CHEESE			MAYO		PICKLES		
À LA CARTE SMALL PLATES														
TEMPURA ENOKI						KIMCHI					PONZU	PONZU		
DUCK EGG	WHEAT SOLDIERS		DUCK EGG				BUTTER					SULPHATES		
DUCK RILLETTE	WHEAT- BRIOCHE						BRIOCHE		DUCK	DUCK		DUCK		
MACKEREL				MACKEREL								FENNEL		
NORTH SHIELDS CRAB		CRAB							KATSU	KATSU		KATSU		
CAULIFLOWER	WHEAT							HAZELNUTS				DRESSING		
BROCCOLI					PEANUT	SATAY	MILK					CHILLI, DRESSING		
COLSTEN BASSET PEAR							CHEESE	WALNUT				DRESSING, WALNUT		
BELLY PORK							BUTTER		CELERY, SAUCE			SAUCE, PEASE PUDDING		
À LA CARTE MAINS														
MONKFISH	WHEAT, BARLEY, BUTTER	SHRIMP		MONKFISH			BUTTER			BUTTER		BUTTER		
GRILLED OCTOPUS/SQUID			AIOLI			SOYA					SESAME	ONIONS, DRESSING		OCTOPUS
MARKET FISH				FISH			BUTTER	HAZELNUTS & ALMOND				SAUCE		
BEEF SHORT RIB						SOYA	PAK CHOI		SAUCE, RIB		SESAME	SAUCE, RIB		
CHICKEN THIGH							BUTTER					SAUCE		
PORK NECK							BUTTER		SAUCE			SAUCE		
NORTHUMBRIAN GOAT							BUTTER, CURD		CURRY, SAUCE	MUSTARD		CURRY, SAUCE		
5OZ SIRLOIN							BUTTER		CHEEK, SAUCE			SAUCE		
CHARRED CABBAGE											SESAME	SAUCE		
NDUJA BHAJI												CHUTNEY		
GRILLED SQUASH								PINENUTS				SULPHATES		
BEEF WELLINGTON	WHEAT-WELLINGTON		EGG				MILK		SAUCE	WELLINGTON		SAUCE		
WHOLE FISH ON THE BONE				FISH			BUTTER					SAUCE		
À LA CARTE DESSERTS														
SMOKED CHOCOLATE			EGG				MILK	PECAN				SULPHATES		
GRILLED PINEAPPLE														
TIRA-MISO	WHEAT		EGG		MISO		MILK					SULPHATES		
ORANGE AND GRAPEFRUIT	WHEAT		EGG				MILK	ALMOND				SULPHATES		
STICKY STOUT PUD	WHEAT, ICE CREAM		EGG				MILK					SULPHATES		
ICE CREAM			ICE CREAM				ICE CREAM					VARIOUS		
SORBET												VARIOUS		
CHEESE	WHEAT, CRACKER						CHEESE		PICKLED CELERY			PICKLED CELERY		
À LA CARTE SIDES														
JERSEY ROYALS							MILK							
POTATO GRATIN							MILK							
BUTTERED GREENS							MILK							
BEEFY CHIPS														
VEGGIE CHIPS														
ROAST CARROTS							MILK	HAZELNUTS				PICKLED ONIONS		
POMME PUREE							MILK							

SOME OF OUR DISHES ARE ADAPTABLE, TO REMOVE THE SPECIFIED ALLERGENS PLEASE SPEAK TO A MANAGER =CONTAINS THE ALLERGEN