

- 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 16
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)

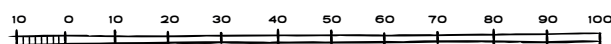
Northumbrian Goat Loin 15
bhaji, leg curry, curd, coriander (gf)

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 for Two Glasses 16

Wine Pairing for 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
ch.beaulon pineau des charentes rouge 70ml 8.3

10yr Tawny
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

THREE SMALL PLATES LUNCH OFFER 19.5

available on selected dishes

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