

# - 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)

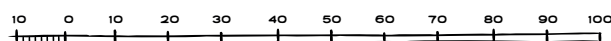
**Northumbrian Goat Loin** 15  
bhaji, leg curry, curd, coriander (gf)

**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

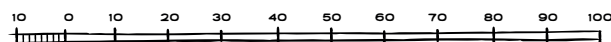
## NIGHT CAPS

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 Monday-Friday 12-2pm

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ALLERGEN INFORMATION - SPRING À LA CARTE 2026

	Gluten	Crustacean	Eggs	Fish	Peanuts	Soya beans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluses
<b>À LA CARTE SNACKS</b>														
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		
<b>À LA CARTE SMALL PLATES</b>														
TEMPURA ENOKI						KIMCHI					PONZU			
DUCK EGG	WHEAT SOLDIERS		DUCK EGG				BUTTER							
DUCK RILLETTE	WHEAT- BRIOCHE						BRIOCHE		DUCK	DUCK				
MACKEREL				MACKEREL										
NORTH SHIELDS CRAB		CRAB												
CAULIFLOWER	WHEAT							HAZELNUTS						
BROCCOLI					PEANUT	SATAY	MILK							
COLSTEN BASSET PEAR							CHEESE	WALNUT						
BELLY PORK							BUTTER		CELERY, SAUCE					
<b>À LA CARTE MAINS</b>														
MONKFISH	WHEAT, BARLEY, BUTTER	SHRIMP		MONKFISH			BUTTER			BUTTER		BUTTER		
GRILLED OCTOPUS/SQUID			AIOLI			SOYA					SESAME			OCTOPUS
MARKET FISH				FISH				HAZELNUTS & ALMOND						
BEEF SHORT RIB						SOYA			SAUCE, RIB		SESAME			
CHICKEN THIGH							PAK CHOI							
PORK NECK							BUTTER		SAUCE					
NORTHUMBRIAN GOAT							BUTTER, CURD		CURRY, SAUCE	MUSTARD				
5OZ SIRLOIN							BUTTER		CHEEK, SAUCE					
CHARRED CABBAGE											SESAME			
NDUJA BHAJI														
GRILLED SQUASH														
BEEF WELLINGTON	WHEAT-WELLINGTON		EGG				MILK	PINENUTS	SAUCE	WELLINGTON				
WHOLE FISH ON THE BONE				FISH			BUTTER							
<b>À LA CARTE DESSERTS</b>														
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							
SORBET														
CHEESE	WHEAT, CRACKER						CHEESE		PICKLED CELERY					
<b>À LA CARTE SIDES</b>														
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