

- NE1 RESTAURANT WEEK MENU -

Available Monday- Saturday

3 course lunch £25 2/3 course dinner £25/£33

2.15

BREAD & SNACKS

House Bread 4.5

chicken skin or sun-blushed tomato butter (v)

Lindisfarne Oyster 3.5 each

mignonette, lemon, tabasco (gf)

Charcuterie & Cheese Board 21

pickles, fruit jelly, black garlic aioli, housebread & bran crackers

2 FOR £15 COCKTAILS

geordie negroni

bramble

cosmopolitan

espresso martini

margarita

dark & stormy

cherry cuba libre

ST DOMINIC'S BEER

Pilsner 2/3 Pint 5% ABV £4.9

STARTERS

House Cured Trout

fennel, cucumber, feta, olive (gf)

Ham Hock & Pork Belly Terrine

whipped pea pudding, crackling, sage (gf)

Sweet Potato & Coconut Soup

crispy chilli oil, toasted coconut (gf) (ve)

Red Pepper Hummus

flat bread, pepper salad, chive (ve)

MAINS

Roasted Chicken Breast

sweetcorn, fondant potato, spinach, bbq chicken jus (gf)

Market Fish Butter Curry Sauce

bhaji, samphire (gf)

Charred Pork Chop

white bean, pancetta, salsa verde (gf)

Grilled Chinese Cabbage

miso, coriander, sesame, crispy chilli oil (ve) (gf)

Steak Frites 5 supplement

beefy fries, watercress, chimichurri (gf)

SIDES

buttered New Potatoes (v) (gf) 5.5

buttered Greens (v) (gf) 5

beefy chips / veggie chips (gf) 5.5

roast carrots (v) (gf) 5.5

DESSERTS

Chocolate & Tofu Mousse

cherry, almond, chocolate (ve) (gf)

Strawberry Cheesecake

strawberry compote, vanilla cream cheese, hobnob

Sticky Stout Pudding

salted caramel, malt ice cream

Sorbet Selection

a selection of sorbets or ice cream (gf)

British & French Cheeses 5 supplement

pickled celery, fruit jelly & bran crackers

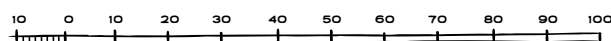
WINE PAIRING

A selection of wines chosen to complement your dishes

Two Glasses 16

Three Glasses 21

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

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