

# - DAILY SET MENU -

12-2.00 TUES-SAT, 5.30-9.30 TUES-THU & 5.30-7.00 FRI

1.10.12

(gf) BEETROOT CURED SALMON, BEETROOT, HORSERADISH CREME FRAICHE  
(ve, gf) SPICED CARROT HUMMUS, BAKED HERITAGE CARROT, LINSEED CRISP  
HAM HOCK TERRINE, PICKLED VEG, PUMPERNICKEL BREAD  
FETA AND WATERMELON SALAD, AVOCADO, MINT, CORIANDER, TOASTED SESAME  
(ve, gf) WILD GARLIC AND POTATO SOUP, CROUTONS, HERB OIL

2.2118

(ve) SALT BAKED SWEDE, TENDERSTEM BROCCOLI, MUSHROOMS, KALE KIMCHI  
(gf) PAN-FRIED BLACK COD, MASHED POTATO, LEEKS, HOUSE-CURED BACON  
ROAST CORN-FED CHICKEN, SPELT RISOTTO, TARRAGON, LEMON  
(gf) CHARRED MACKEREL, ROASTED FENNEL, ORANGE, OLIVE DRESSED POTATOES  
(gf) CHARRED RUMP STEAK, BEEFY CHIPS, WATERCRESS, PEPPER SAUCE £4 Supp

Carols Heritage Potatoes/Seasonal Vegetables/Triple Cooked Beef Fat Or Vegetarian Chips - £4 Each

3.62200

(ve, gf) CREAMY COCONUT RICE PUDDING, CARAMELISED PINEAPPLE  
(gf) CHOCOLATE MOUSSE, TOFFEE SAUCE, CANDIED PEANUTS  
CREME BRULEE, BISCOTTI  
(gf) A SELECTION OF ICE CREAM AND SORBET  
A SELECTION OF BRITISH AND FRENCH CHEESE, BISCUITS, CELERY £3 Supp

1.10.12

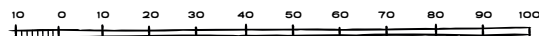
LUNCH - 15 POUNDS 2 COURSES - 19 POUNDS 3 COURSES  
Includes complimentary still/sparkling water

EARLY DINNER - 21 POUNDS 2 COURSES - 25 POUNDS 3 COURSES

MATCHING WINES (TWO 125ML GLASSES) - 10 POUNDS

WE DO NOT USE GM MAIZE OR SOYA. 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 AS SOON AS POSSIBLE IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

GF=GLUTEN FREE, V=VEGETARIAN, VE=VEGAN



**DOBSON & PARNELL**

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