

- DAILY MENU -

DISHES WITH * AVAILABLE AS PART OF SET MENU
3 COURSES - LUNCH 19 POUNDS - DINNER 25 POUNDS

SET MENU AVAILABLE ALL LUNCHES TUE-SAT, ALL EVENINGS
TUE-THU & TIL 7PM FRI - OTHERWISE AS PRICED

STARTERS

CITRUS CURED SALMON, ELDERFLOWER CREME FRAICHE, RADISHES, NASTUTIUM* GF	£7
GARDEN PEA SOUP, DRESSED PEA SALAD, HERB OIL* VE	£5
CREAMY BURRATA, FRESH FENNEL, GREEN OLIVE AND DILL DRESSING* GF	£6
HAM HOCK TERRINE, PICCALILLI DRESSING, MUSTARD PICKLED CAULIFLOWER, SOURDOUGH*	£7
ISLE OF WIGHT TOMATOES, YORKSHIRE NDUJA SAUSAGE, GOATS MILK RICOTTA GF	£10
HAND DIVED SCALLOPS, WILD GARLIC, CARAMELISED ONION, CRISPY CHICKEN WING GF	£15
SPRING VEGETABLE SALAD, HERB FALAFEL, PEA AND BEAN SHOOTS VE GF	£9
EYEMOUTH CRAB, FRESH ALMOND AND CUCUMBER GAZPACHO, OYSTER LEAF	£11

MAINS

WATERCRESS RISOTTO, MARINATED TOFU, KALE KIMCHI, ROASTED GARLIC PUREE* VE GF	£15
PAN FRIED SALMON, HERITAGE POTATOES, BROWN SHRIMP, CAPERS, NUT PESTO* GF	£17
CORN FED CHICKEN BREAST, SPELT, SPRING VEGETABLES, TOASTED SEEDS AND NUTS*	£16
PANCETTA WRAPPED PORK TENDERLOIN, BROCCOLI, SMOKED ALMONDS, BLUE CHEESE SAUCE* GF	£17
FILLET OF HEREFORD BEEF, BRAISED BEEF CHEEK, FORAGED GIROLLES, POLENTA	£34
LIGHTLY ROASTED HALIBUT, CHARD COURGETTE, OYSTER EMULISION, BUTTERMILK GF	£28
CORNISH HAKE, GEM LETTUCE, SQUID, POTATO AND HAKE BRANDADE GF	£19
LOIN AND BELLY OF YORKSHIRE LAMB, BABAGANOUSH, FETA, PICKLED APRICOT GF	£25
PARMESAN GNOCCHI, BAKED CELERIAC CHEESE FONDUE, LEMON AND CHIVE BUTTER SAUCE V	£16
SIDES Carols Heritage Potatoes/Seasonal Greens/Triple Cooked Chips (Choice of Beef Fat or Vegetarian)	£4

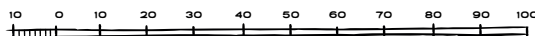
CHEESE

A SELECTION OF ARTISAN BRITISH AND FRENCH CHEESE	Three	£6
SERVED WITH CELERY, BISCUITS AND DAMSON JELLY	Five	£10
British Cheese From Neals Yard	Seven	£14

DESSERTS

RUM BABA, CANDIED GINGER ICE CREAM, POACHED GOOSEBERRIES*	£7
BANANA AND DULCE DE LECHE CHOUX BUN, HORLICKS SAUCE*	£6
CHOCOLATE AND COCONUT MILK PAVE, FRESH ORANGE AND KIWI, PASSIONFRUIT SORBET* VE GF	£6
A SELECTION OF ICE CREAM AND SORBET* V	£5
CARAMELISED YELLOW PEACHES, ALMOND STREUSEL, VANILLA YOGHURT ICE CREAM GF	£8
STRAWBERRY MOUSSE, STRAWBERRIES MARINATED IN ELDERFLOWER, SWEET CICELY ICE CREAM GF	£7
A SELECTION OF HAND MADE PETITS FOURS V	£5

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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