

- NE1 RESTAURANT WEEK MENU -

12-2.00 TUES-SAT, 5.30-9.30 TUES-FRI

1.10.12

(gf) POACHED NORTH SEA HADDOCK, LEEKS, POACHED EGG, RISELY CHEESE SAUCE

(v, gf) BAKED HEIRLOOM CARROTS, CREAMY RICOTTA, SPICED CASHEWS

(gf) SMOKED CODS ROE, FENNEL AND RADISH SALAD, PRAWN CRACKERS

(gf) RARE-BREED PORK TERRINE, APPLE AND RAISIN CHUTNEY, CRACKLING

(ve, gf) HERITAGE POTATO AND TRUFFLE SOUP, CROUTONS, TRUFFLE OIL

2.2118

(ve, gf) ROAST CAULIFLOWER RISOTTO, TOASTED HAZELNUTS, CHIVE OIL

(gf) PAN-FRIED BLACK COD, BUTERBEAN AND CHORIZO STEW, SALSA VERDE

ROAST CHICKEN, SOY AND GINGER GLAZED SALSIFY, BRAISED CHICORY, BOK CHOI

(gf) MUSSELS STEAMED IN GARLIC, LEMONGRAS AND SPRING ONION, CHIPS

(gf) SMOKED BACON CHOP, FRIED DUCK EGG, PINEAPPLE AND CHILLI RELISH

Carols Heritage Potatoes/Triple cooked chips (Beef Fat or Vegetarian)/Seasonal Vegetables - £4 Each

3.62200

(gf) STICKY TOFFEE PUDDING, SALT CARAMEL, VANILLA ICE CREAM

(ve,gf) CHOCOLATE MOUSSE, COFFEE SYRUP, CANDIED WALNUTS

(gf) YORKSHIRE RHUBARB PAVLOVA, ORANGE MASCARPONE

A SELECTION OF ICE CREAM AND SORBET

A SELECTION OF BRITISH AND FRENCH CHEESE, BISCUITS, CELERY £3 Supp

1.10.12

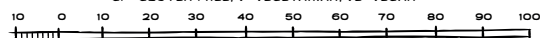
LUNCH - 15 POUNDS 3 COURSES

DINNER - 15 POUNDS 2 COURSES - 20 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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