

- SET MENU -

EYEMOUTH CRAB, RADISH, CUCUMBER AND CAPER DRESSING GF

BAKED HEIRLOOM CARROTS, CREAMY RICOTTA, SPICED CASHEWS V GF

NORTH SEA FISHCAKES, TARTARE SAUCE GF

SCOTCH EGG, HOME MADE BROWN SAUCE, HERB SALAD

BAKED POTATO SOUP, CROUTONS, LEEK OIL VE GF

ROAST CAULIFLOWER RISOTTO, TOASTED HAZELNUTS, CHIVE OIL V

PAN-FRIED SALMON, HERITAGE POTATOES, BROWN SHRIMP, CAPERS, HAZELNUT PESTO GF

CORN FED CHICKEN KIEV, SWEETCORN, PANCETTA, CHARRED SPRING ONION, POLENTA

PANCETTA WRAPPED PORK LOIN, BROCCOLI, SMOKED ALMONDS, BLUE CHEESE SAUCE GF

8OZ RUMP STEAK, BEEF FAT CHIPS, PEPPERCORN SAUCE GF

Carols Heritage Potatoes/Seasonal Greens/Triple Cooked Chips (Choice of Beef Fat or Vegetarian) - £4 each

STICKY TOFFEE PUDDING, SALT CARAMEL, VANILLA ICE CREAM GF

CHOCOLATE AND COCONUT MILK PAVE, FRESH ORANGE AND KIWI, KIWI SORBET VE GF

PASSIONFRUIT CHEESECAKE, PASSIONFRUIT SORBET V

A SELECTION OF ICE CREAM AND SORBET V

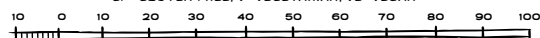
A SELECTION OF BRITISH AND FRENCH CHEESE, BISCUITS, CELERY £3 Supp

DINNER - 25 POUNDS 3 COURSES

MENU NOT AVAILABLE SATURDAY EVENING

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

21 QUEEN STREET, NEWCASTLE, NE1 3UG, UK

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