

- SET MENU -

CITRUS CURED SALMON, ELDERFLOWER CREME FRAICHE, RADISHES, NASTUTIUM GF

GARDEN PEA SOUP, DRESSED PEA SALAD, HERB OIL VE

CREAMY BURRATA, FRESH FENNEL, ORANGE AND GREEN OLIVE SALADGF

HAM HOCK TERRINE, PICCALILLI DRESSING, MUSTARD PICKLED CAULIFLOWER, SOURDOUGH

HERB FALAFEL, TOMATO FONDUE, TOFU, SPINACH KIMCHI, ROASTED GARLIC PUREE VE GF

PAN FRIED SALMON, HERITAGE POTATOES, BROWN SHRIMP, CAPERS, NUT PESTO GF

CORN FED CHICKEN BREAST, SPELT, SPRING VEGETABLES, TOASTED SEEDS AND NUTS

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

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

RUM BABA, CANDIED GINGER ICE CREAM, POACHED GOOSEBERRIES V

PEANUT BUTTER AND CHERRY CHOUX BUN, WHITE CHOCOLATE AND HORLICKS SAUCE V

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

A SELECTION OF ICE CREAM AND SORBET V

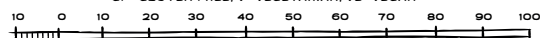
A SELECTION OF BRITISH AND FRENCH CHEESE, BISCUITS, CELERY £3 Supp

3 COURSES - LUNCH 19 POUNDS - DINNER 25 POUNDS

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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