

- SET MENU -

3 COURSES - LUNCH £15 (£19 SAT) DINNER £21 (£25 AFTER 7PM)

2 COCKTAILS £10

NEGRONI, PEACH BELLINI, RASPBERRY COSMOPOLITAN, PALOMA, MOJITO

SMOKED HADDOCK, PEARL BARLEY RISOTTO, POACHED EGG

BEETROOT AND BLOOD ORANGE SALAD, TICKLEMORE GOATS CHEESE v GF

HAM HOCK TERRINE, PICKLES, FRUIT CHUTNEY, PUFFED PORK CRACKLING

CELERIAC SOUP, WALNUT AND KALE PESTO, MUSTARD OIL VE GF

SALMON GRAVLAX, DILL AND MUSTARD SAUCE, RYE BREAD £3 Supp

PAN-FRIED CORNISH COD, SPICED COUSCOUS, CURRIED CAULIFLOWER

ROASTED CHICKEN BREAST, BUTTERMILK MASHED POTATO, ROASTED ONION

MALT CURED PORK FILLET, TURNIPS, MOLE NEGRO, TOASTED SEEDS

ROOT VEGETABLE GRATIN, WHIPPED TOFU, MUSHROOM KETCHUP VE GF

CHARRED RUMP STEAK, ROASTED GARLIC BUTTER, BEEF FAT CHIPS GF £5 Supp

CAROLS HERITAGE POTATOES/TRIPLE COOKED CHIPS (BEEFY OR VEGGIE)/SEASONAL VEG £4 Each

MATCHING WINES (TWO 125ML GLASSES) £10

CINNAMON APPLE PIE CHOUX BUN, BRANDY SYRUP, CLOTTED CREAM v

RHUBARB TRIFLE v

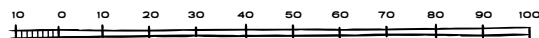
MALTED CHOCOLATE MOUSSE, COFFEE SYRUP, MALTED CHOCOLATE CRUMB VE

A SELECTION OF ICE CREAM AND SORBET v

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

NOT AVAILABLE SATURDAY EVENINGS

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 IF YOU HAVE ANY DIETARY REQUIREMENTS. ALWAYS ASK FOR OUR ALLERGEN MATRIX EVERY TIME YOU ORDER. WHILST WE TRY TO AVOID CROSS CONTAMINATION WE CANNOT GUARANTEE ANY DISHES ARE ALLERGEN FREE. GF-GLUTEN FREE V-VEGETARIAN VE-VEGAN. WE DO NOT USE GM SOYA OR MAIZE



DOBSON & PARNELL

21 QUEEN STREET, NEWCASTLE, NE1 3UG, UK

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