

- SET MENU -

AVAILABLE 12-2 THUR- SAT / 5.30-6.45 WED-FRI / 5.30-6 SAT
3 COURSES LUNCH £21 2/3 COURSES DINNER £21/£25

2 COCKTAILS £12 TIL 6.45PM WED-FRI
CHERRY BELLINI, GEORDIE BRAMBLE,
VANILLA WHITE RUSSIAN, NEGRONI

DUCK RILETTE, PEDRO XIMENEZ JELLY, PICKLES, TOASTED SOURDOUGH
SPICED BUTTERNUT SQUASH SOUP, PUMPKIN JAM, TOASTED SEEDS, MADRAS OIL ^{VE GF}
MISO GLAZED MACKEREL, CUCUMBER, SMOKED EEL, SEA HERBS, DASHI ^{GF}

ROAST CORNISH COD, BAKED CELERIAC, BBQ LEEKS, DILL AND GRANNY SMITH CREAM ^{GF}
SPATZLE, JERUSALEM ARTICHOKES, HAZELNUT, TRUFFLE, BERKSWELL CHEESE SAUCE ^V
ROASTED VENISON, CARAMELISED SALSIFY, BRASSICAS, PICKLED MUSTARD SEEDS ^{GF}
SALT AGED T-BONE STEAK (Serves 2), CHIPS, BONE MARROW AND PARSLEY BUTTER £40

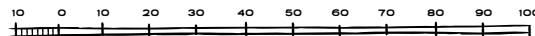
MAPLE ROASTED PARSNIPS ^{VE GF} /BRAISED RED CABBAGE ^{VE GF}
MISO AND PARSLEY BUTTERED POTATOES ^{V GF} /TRIPLE COOKED CHIPS (BEEFY OF VEGGIE) £5 Each

MATCHING WINES (TWO 125ML GLASSES) £11.50

VANILLA RICE PUDDING, RED WINE POACHED PEAR ^{VE GF}
PECAN BLONDIE, MAPLE AND BACON ICE CREAM
A SELECTION OF ICE CREAM AND SORBET ^V
A SELECTION OF BRITISH AND FRENCH CHEESE, BISCUITS, CELERY £3 Supp

Starters & desserts also sold separately £6.00

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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3.62200

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