

- SET MENU -

AVAILABLE 12-2 THUR- SAT / 5-9.30 WED-FRI / 5-6 SAT
2/3 COURSES LUNCH £22/£27 2/3 COURSES DINNER £26/£32

2 COCKTAILS £15 - WED-FRI
BRAMBLE, MAI-TAI, COSMOPOLITAN
LEMON FIZZ WIZZ, APPLE & ELDERFLOWER MARTINI

SALT BAKED BEETROOT SALAD, ORANGE, WATERCRESS MAYO, CHICORY v
ROAST PIGEON BREAST, BLACK PUDDING, PICKLED WALNUT
SMOKED MACKEREL PATE, DILL PICKLED CUCUMBER, SOURDOUGH CRISP
LOBSTER BISQUE, COMTE AND SPRING ONION BEIGNET
CHARRED ONIONS, ROMESCO SAUCE, FLAKED ALMONDS, OLIVE OIL VE GF

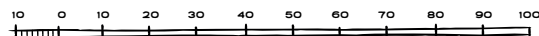
POTATO GNOCCHI, ROASTED SQUASH, HAZELNUT, APPLE v (CAN BE MADE VEGAN)
ROAST CHICKEN, CHICKEN FAT CARROT, GIROLLES, TRUFFLE POMMES PUREE GF
LIGHTLY STEAMED COD, BROWN SHRIMP, SEA VEGETABLES, PARSLEY BUTTER GF
PAN-FRIED POLENTA, ROASTED CAULIFLOWER, CONFIT EGG YOLK, KALE SALSA VERDE v GF
SALT AGED HEREFORD SIRLOIN, OX CHEEK CROQUETTE, BEETROOT KETCHUP GF

MIXED GREENS v GF / SEAWEED BUTTERED NEW POTATOES v GF
TRIPLE COOKED CHIPS (BEEFY OF VEGGIE) £5 Each

MATCHING WINES (TWO 125ML GLASSES) £14

SPICED PUMPKIN MOUSSE, GRAHAM CRACKER, TOASTED VEGAN MARSHMALLOW VE
PARIS-BREST CHOUX BUN, PRALINE CREAM, TOASTED ALMONDS, CHOCOLATE SAUCE v
DARK CHOCOLATE SOUFFLE CAKE, PASSIONFRUIT v GF
A SELECTION OF SORBET VE GF
A SELECTION OF BRITISH AND FRENCH CHEESE, BISCUITS, CELERY £2.50 Supp

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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