

- TASTING MENU -

12.00 - 1.00/5.30 - 9.30

TO BE TAKEN BY THE WHOLE TABLE, MAXIMUM TABLE 6
PLEASE ALLOW 2.5 TO 3 HOURS FOR THE TASTING MENU
*DENOTES 5 COURSE MENU

- CLASSIC 5 OR 7 -

CREAMY BURRATA*
CHARRED PEACH, HEIRLOOM TOMATO
NV Vilarnau Cava Reserva Rose, Cava, Spain

GRILLED GLOBE ARTICHOKE*
SPENWOOD FONDUE, BLACK TRUFFLE
2018 Torrontes, Bodega Norton, Mendoza, Argentina

HAND DIVED ORKNEY SCALLOP
KOREAN BRAISED BEEF CHEEK
2018 The Stump Jump, D'Arenberg, McLaren Vale, South Australia

ISLE OF GIGHA HALIBUT*
CHERVIL ROOT PUREE, SOY REDUCTION
2018 Montepedroso Verdejo, Rueda, Spain

SALT AGED LAMB RUMP*
COURGETTE, RED PEPPER, CRISP SWEETBREAD
2018 Mazets de Saint Victor Cotes du Rhone, France

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

- VEGETARIAN 5 OR 7 -

CREAMY BURRATA*
CHARRED PEACH, HEIRLOOM TOMATO
NV Vilarnau Cava Reserva Rose, Cava, Spain

GRILLED GLOBE ARTICHOKE*
SPENWOOD FONDUE, BLACK TRUFFLE
2018 Torrontes, Bodega Norton, Mendoza, Argentina

SUMMER SQUASH
PEANUT SATAY, LIME PICKLE
2018 Ernst Loosen Pinot Gris, Pfalz, Germany

BBQ LEEK*
ALMOND RICOTTA, PUFFED POTATO
2018 Montepedroso Verdejo, Rueda, Spain

ROASTED CELERIAC*
CAMELISED ONION, CELERY, WALNUT
2015 Elki Sangiovese, Elqui Valley, Chile

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

CHOUX BUN
CHERRIES, ALMOND PRALINE CREME PATISSIERE
2018 Ch. Laulerie Late Harvest Semillon, Cotes de Montravel, France

APPLE AND BLACKBERRY*
WHITE CHOCOLATE
2015 Ch. Petit Vedrines Sauternes, Bordeaux, France

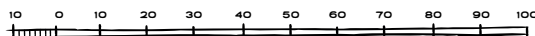
CHOUX BUN
CHERRIES, ALMOND PRALINE CREME PATISSIERE
2018 Ch. Laulerie Late Harvest Semillon, Cotes de Montravel, France

APPLE AND BLACKBERRY*
WHIPPED CREAM CHEESE
2015 Ch. Petit Vedrines Sauternes, Bordeaux, France

£30 5 COURSES, £55 WITH WINE MATCH/£50 7 COURSES, £85 WITH WINE MATCH
THU-SAT LUNCH/WED & THU EVENING

£50 5 COURSES, £75 WITH WINE MATCH/£65 7 COURSES, £100 WITH WINE MATCH
FRI & SAT EVENING

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