

- TASTING MENU -

12.00 - 1.00/5.00 - 7.30

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

- CLASSIC 5 OR 7 -

MISO SOUP*

CARAMELISED SWEETCORN, TOGARASHI

Akashi-Tai Honjoso Sake, Hyogo, Japan

GLAZED CARROT*

PUFFED RICE, GOLDEN RAISINS

2019 Olivier Coste Viognier, Languedoc, France

CORNISH CRAB MAYONNAISE

CORIANDER, GREEN CHILLI, CAVIAR

2018 Ernst Loosen Pinot Gris, Pfalz, Germany

NORTH SEA TURBOT*

CHERVIL ROOT PUREE, SOY REDUCTION

2016 Queen of Whites Riesling, Nahe, Germany

DRY AGED HEREFORD BEEF*

CRISPY POTATO, TRUFFLE, CONFIT CABBAGE

2011 Ch. Guinol St Emilion Grand Cru, Bordeaux France

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

CHOUX BUN

PUMPKIN JAM, GINGERBREAD CREME PATISSIERE

2018 Maculan 'Dinderello' Moscato Del Veneto, Veneto, Italy

APPLE AND BLACKBERRY*

WHITE CHOCOLATE

2015 Ch. Petit Vedrines Sauternes, Bordeaux, France

- VEGETARIAN 5 OR 7 -

MISO SOUP*

CARAMELISED SWEETCORN, TOGARASHI

NV Vilarnau Cava Reserva Rose, Cava, Spain

GLAZED CARROT*

PUFFED RICE, GOLDEN RAISINS

2018 Bodega Norton Torrontes, Mendoza, Argentina

SUMMER SQUASH

PEANUT SATAY, LIME PICKLE

2018 Ernst Loosen Pinot Gris, Pfalz, Germany

BBQ LEEK*

ALMOND RICOTTA, PUFFED POTATO

2016 Queen of Whites Riesling, Nahe, Germany

ROASTED CELERIAC*

CARAMELISED 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

PUMPKIN JAM, GINGERBREAD CREME PATISSIERE

2018 Maculan 'Dinderello' Moscato Del Veneto, Veneto, Italy

APPLE AND BLACKBERRY*

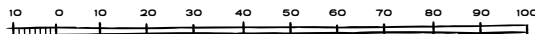
WHIPPED CREAM CHEESE

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

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