

- TASTING MENU -

12.00 - 1.00/5.30 - 9.00

TO BE TAKEN BY THE WHOLE TABLE, MAXIMUM TABLE 8
PLEASE ALLOW 2.5 TO 3 HOURS FOR THE TASTING MENU

*DENOTES 5 COURSE MENU

- CLASSIC 5 OR 7 -

CRISPY OYSTER, APPLE AND DILL PUREE*
AND

SMOKED CODS ROE, TAPIOCA CRACKER

NV Cremen De Bourgogne Rose, Burgundy, France

SPILMANS ASPARAGUS*

STUFFED MOREL, TARRAGON EMULSION

2019 Ch. Ksara Blanc De L'Observatoire, Bekaa Valley, Lebanon

HAND DIVED ORKNEY SCALLOP

BLOOD ORANGE PONZU, SEA FENNEL

2020 Ernst Loosen Pinot Gris, Pfalz, Germany

FRIED PLAICE*

SWEETCORN PUREE, GREEN TOMATO AND CHILLI

2019 Louis Latour Grand Ardeche Chardonnay, France

YORKSHIRE LAMB RUMP*

TURNIP, WILD GARLIC, GREEN PEPPERCORN

2019 Domaine De Beaurenard Rasteau, France

- VEGETARIAN 5 OR 7 -

CRISPY PANEER, LIME PICKLE*
AND

BETROOT, PARMESAN, MUSHROOM CRACKER

NV Cremen De Bourgogne Rose, Burgundy, France

SPILMANS ASPARAGUS*

STUFFED MOREL, TARRAGON EMULSION

2019 Ch. Ksara Blanc De L'Observatoire, Bekaa Valley, Lebanon

SHWARMA SPICED CAULIFLOWER

CASHEW AND ALMOND DUKKA, SOY LABNEH

2019 Louis Latour Grand Ardeche Chardonnay, France

JERSEY ROYAL POTATO*

SEAWEED BEURRE BLANC, SEA VEGETABLES

2018 The Stump Jump, D'Arenberg, McLaren Vale, South Australia

ROAST ONION TART*

MAITAKE MUSHROOM, WILD GARLIC TOFU

2019 Domaine De Beaurenard Rasteau, France

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

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Three £6 Five £10 Seven £14

MANGO MERINGUE PIE

MANGO SORBET, BAKED WHITE CHOCOLATE, LIME

2020 Maculan Bianco Passito Dindarello, Veneto, Italy

CARAMELISED WHITE CHOCOLATE*

TREACLE CARAMEL, ANISEED ICE CREAM

Thunder Toffee Old Fashioned

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MANGO SORBET, BAKED WHITE CHOCOLATE, LIME

2020 Maculan Bianco Passito Dindarello, Veneto, Italy

CARAMELISED WHITE CHOCOLATE*

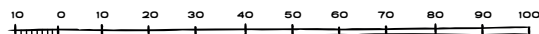
TREACLE CARAMEL, ANISEED ICE CREAM

Thunder Toffee Old Fashioned

£45 5 COURSES, £80 WITH WINE MATCH/£65 7 COURSES, £110 WITH WINE MATCH
THU-SAT LUNCH/WED & THU EVENING

£60 5 COURSES, £95 WITH WINE MATCH/£75 7 COURSES, £120 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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