

- 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 Brut Royale Cap Classique, Franschoek, South Africa

SPILMANS ASPARAGUS*
MISO AND DUCK EGG PUREE, ROASTED YEAST
2019 Ch. Ksara Blanc De L'Observatoire, Bekaa Valley, Lebanon

HAND DIVED SCALLOP
GREEN STRAWBERRY, TOMATO, ELDERFLOWER
2020 Ernst Loosen Pinot Gris, Pfalz, Germany

FRIED PLAICE*
SWEETCORN PUREE, CHILLI, BERGAMOT
2019 Louis Latour Grand Ardeche Chardonnay, France

WILDE FARM HOGGET*
POMMES PUREE, BROAD BEANS, ASH
2019 Domaine Lafond Lirac Rouge, Southern Rhone, France

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

PEACH + RASPBERRY MELBA
TOASTED ALMOND, BLOOD PEACH SORBET
2020 Maculan Bianco Passito Dindarello, Veneto, Italy

CARAMELISED WHITE CHOCOLATE*
TREACLE CARAMEL, ANISEED ICE CREAM
Thunder Toffee Old Fashioned

- VEGETARIAN 5 OR 7 -

CRISPY PANEER, LIME PICKLE*
AND
BEETROOT, PARMESAN, MUSHROOM CRACKER
NV Brut Royale Cap Classique, Franschoek, South Africa

SPILMANS ASPARAGUS*
MISO AND DUCK EGG PUREE, ROASTED YEAST
2019 Ch. Ksara Blanc De L'Observatoire, Bekaa Valley, Lebanon

SHAWARMA SPICED CAULIFLOWER
CASHEW AND ALMOND DUKKA, SOY LABNEH
2019 Louis Latour Grand Ardeche Chardonnay, France

JERSEY ROYAL POTATO*
SEAWEED BEURRE BLANC, SEA VEGETABLES
2020 Gilbert Chon Muscadet Sur Lie, Loire, France

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

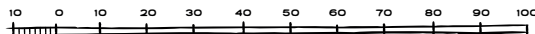
PEACH + RASPBERRY MELBA
TOASTED ALMOND, BLOOD PEACH SORBET
2020 Maculan Bianco Passito Dindarello, Veneto, Italy

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

21 QUEEN STREET, NEWCASTLE, NE1 3UG, UK