

- TASTING MENU -

12.00 - 1.00/5.30 - 9.30

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 -

DUCK LIVER PARFAIT, FRIED CORN*
AND
CHEESE AND PICKLE DOUGHNUT
NV Cremen De Bourgogne Rose, Burgundy, France

ROASTED SALSIFY*
BEENLEIGH BLUE, PICKLED LEMON
2019 Blanc De L'Observatoire, Ksara, Bekaa Valley, Lebanon

LIGHTLY STEAMED HALIBUT*
CLAMS, KOHLRABI, SEA BEET
2019 Fazi Battaglia Passerina IGT, Marche, Italy

CANTONESE STYLE LANGOUSTINE
GINGER, PUFFED RICE, PRESSED PIGS CHEEK
2018 Ernst Loosen Pinot Gris, Pfalz, Germany

SALT AGED FILLET OF BEEF*
ARTICHOKE, WATERCRESS, TRUFFLE
2012 Chateau La Gravelle Lacombe, Haut-Medoc, Bordeaux, France

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

CHOUX BUN
PINEAPPLE JAM, RUM, WHITE CHOCOLATE
2015 Ch. Petit Vedrines Sauternes, Bordeaux, France

MORE THAN RICE PUDDING*
PRESERVED CHERRIES
Cherry Amaretto Sour

- VEGETARIAN 5 OR 7 -

ROAST ONION PARFAIT, POTATO AND LEEK*
AND
CHEESE AND PICKLE DOUGHNUT
NV Cremen De Bourgogne Rose, Burgundy, France

ROASTED SALSIFY*
BEENLEIGH BLUE, PICKLED LEMON
2019 Blanc De L'Observatoire, Ksara, Bekaa Valley, Lebanon

SLOW COOKED CAULIFLOWER*
CONFIT EGG YOLK, BLOODY MARY
2018 The Stump Jump, D'Arenberg, McLaren Vale, South Australia

MAPLE GLAZED PARSNIPS
ALMOND RICOTTA, RUSSET APPLE PUREE
2018 Ernst Loosen Pinot Gris, Pfalz, Germany

SALT BAKED JERUSALEM ARTICHOKE*
ROASTED ONION, HERB DUMPLINGS, TRUFFLE
2019 Chateau Guinot St Emilion, Bordeaux, France

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

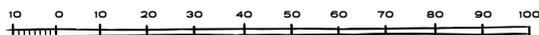
Three £6 Five £10 Seven £14

CHOUX BUN
PINEAPPLE JAM, RUM, WHITE CHOCOLATE
2015 Ch. Petit Vedrines Sauternes, Bordeaux, France

MORE THAN RICE PUDDING*
PRESERVED CHERRIES
Cherry Amaretto Sour

£50 5 COURSES, £85 WITH WINE MATCH/£65 7 COURSES, £110 WITH WINE MATCH

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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