

# - TASTING MENU -

12.00 - 1.00 WED - SAT LUNCH/ 5.30 - 9.30 TUES-SAT EVENING

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 -

### MISO SOUP\*

FORAGED MUSHROOMS, TOFU, TOASTED GRAINS  
NV Vilarnau Cava Reserva Rose, Cava, Spain

### ROASTED SALSIFY\*

BEENLEIGH BLUE, PICKLED LEMON  
2019 Domaine Roquemolieres, Picpoul de Pinet, Languedoc, France

### 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  
2017 Tenute Orestyadi Perricone, Sicily, Italy

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  
2017 D'Arenberg Fortified Shiraz, McLaren Vale, South Australia

## - VEGETARIAN 5 OR 7 -

### MISO SOUP\*

FORAGED MUSHROOMS, TOFU, TOASTED GRAINS  
NV Vilarnau Cava Reserva Rose, Cava, Spain

### ROASTED SALSIFY\*

BEENLEIGH BLUE, PICKLED LEMON  
2019 Domaine Roquemolieres, Picpoul de Pinet, Languedoc, France

### 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  
2017 Tenute Orestyadi Perricone, Sicily, Italy

A SELECTION OF BRITISH AND  
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

### CHOUX BUN

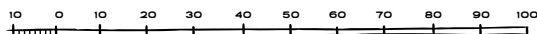
PINEAPPLE JAM, RUM, WHITE CHOCOLATE  
2015 Ch. Petit Vedrines Sauternes, Bordeaux, France

### MORE THAN RICE PUDDING\*

PRESERVED CHERRIES  
2017 D'Arenberg Fortified Shiraz, McLaren Vale, South Australia

£50 5 COURSES, £75 WITH WINE MATCH/£65 7 COURSES, £100 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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