

- TASTING MENU DECEMBER -

12.00 - 1.30/5.00 - 7.30

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

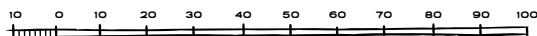
PINEAPPLE JAM, RUM, WHITE CHOCOLATE
2015 Ch. Petit Vedrines Sauternes, Bordeaux, France

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
WED - SAT LUNCH/ TUES-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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