

- TASTING MENU -

12.00 - 1.00/5.00 - 8.30

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

Akashi-Tai Honjoso Sake, Hyogo, Japan

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

Akashi-Tai Honjoso Sake, Hyogo, Japan

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*

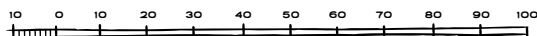
PRESERVED CHERRIES

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

£35 5 COURSES, £60 WITH WINE MATCH/£55 7 COURSES, £90 WITH WINE MATCH
THU-SAT LUNCH/WED & THU EVENING

£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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