

- 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, BLOOD ORANGE*
AND

FRIED ARTICHOKE, APPLE AND CHEESE
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*
SALT BAKED SWEDE, MUSTARD
2019 Fazi Battaglia Passerina IGT, Marche, Italy

LANGOUSTINE BISQUE
POACHED TAIL, CURED RARE-BREED PORK
2018 Ernst Loosen Pinot Gris, Pfalz, Germany

SALT AGED DUCK*
CANDIED CLEMENTINE, BLACK GARLIC, KALE
2019 Domaine De Beurenard Rasteau, France

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

GINGER FRANGIPANE TART
POACHED RHUBARB, ALMOND
2015 Ch. Petit Vedrines Sauternes, Bordeaux, France

SINGLE ORIGIN VALRHONA CHOCOLATE*
BANANA AND TOFFEE
Toffee Creme Cafe

- VEGETARIAN 5 OR 7 -

ROAST ONION PARFAIT, BLOOD ORANGE*
AND

FRIED ARTICHOKE, APPLE AND CHEESE
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

ROAST ONION CONSOMME
KING OYSTER MUSHROOM, PARMESAN
2018 Ernst Loosen Pinot Gris, Pfalz, Germany

TRUFFLE GNOCCHI*
CELERIAC, BLACK GARLIC, KALE
2019 Domaine De Beurenard Rasteau, France

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

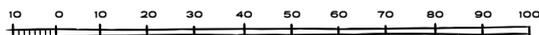
GINGER FRANGIPANE TART
POACHED RHUBARB, ALMOND
2015 Ch. Petit Vedrines Sauternes, Bordeaux, France

SINGLE ORIGIN VALRHONA CHOCOLATE*
BANANA AND TOFFEE
Toffee Creme Cafe

£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

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