

- TASTING MENU -

12.00 - 1.00/5.30 - 9.30

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 -

ROLLED OX CHEEK 'SANDWICH' *
AND
SMOKED HADDOCK GOUGERE, EXMOOR CAVIAR
NV Vilarnau Cava Reserva Rose, Cava, Spain

ASPARAGUS TART*
OYSTER LEAF, HORSERADISH SNOW
2016 Sauvignon Blanc, Languedoc, France

HAND DIVED SCALLOP
APPLE, CHIVE AND BUTTERMILK DRESSING
2018 Ernst Loosen Pinot Gris, Pfalz, Germany

LIGHTLY ROASTED POLLOCK*
MERGUEZ SAUSAGE, ROMESCO SAUCE
2019 Fazi Battaglia Passerina IGT, Marche, Italy

SPRING LAMB WELLINGTON*
PEAS, MINT, WILD GARLIC
2017 Tenute Orestyadi Perricone, Sicily, Italy

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

WHITE CHOCOLATE*
TOASTED MARSHMALLOW, TARRAGON, YUZU
2015 Ch. Petit Vedrines Sauternes, Bordeaux, France

BBQ PINEAPPLE
TEPACHE SYRUP, SPICED ALMOND MILK JELLY
Hibiscus Mezcalita

- VEGETARIAN 5 OR 7 -

BEETROOT 'TARTARE' *
AND
SPENWOOD GOUGERE, WILD GARLIC
NV Vilarnau Cava Reserva Rose, Cava, Spain

ASPARAGUS TART*
OYSTER LEAF, HORSERADISH SNOW
2016 Sauvignon Blanc, Languedoc, France

CARROT AND GOATS CHEESE RAVIOLI
HERB VELOUTE, FRESH RADISH
2018 Ernst Loosen Pinot Gris, Pfalz, Germany

SLOW COOKED DUCK EGG*
BLACK TRUFFLE, FRESH PEAS
2019 Fazi Battaglia Passerina IGT, Marche, Italy

HEN OF THE WOODS*
HAY BAKED JERSEY ROYALS, BLACK GARLIC
2017 Tenute Orestyadi Perricone, Sicily, Italy

A SELECTION OF BRITISH AND
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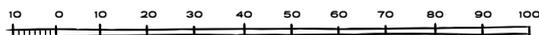
WHITE CHOCOLATE*
TOASTED MARSHMALLOW, TARRAGON, YUZU
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BBQ PINEAPPLE
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Hibiscus Mezcalita

£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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