

# - TASTING MENU -

12.00 - 1.00 WED-SAT / 5.30 - 9.00 WED-FRI / 5.00 - 9.00 SAT

TO BE TAKEN BY THE WHOLE TABLE, MAXIMUM TABLE 8  
PLEASE ALLOW 2.5 TO 3 HOURS FOR THE TASTING MENU

SAMPLE MENU SOME DISHES MAY VARY

## - CLASSIC 5 OR 7 -

POTATO PANCAKE, CREAM CHEESE, PICKLES\*  
AND  
NDUJA DANISH, SAFFRON AIOLI  
NV Cave De Lugny, Crement De Bourgogne, Burgundy, France

AROMATIC DUCK BROTH\*  
PICKLED SHIMEJI MUSHROOMS, NORI  
2022 Masi Valpolicella, Veneto, Italy

HAND DIVED ORKNEY SCALLOP  
FENNEL, TOMATO, LANGOSTINE POWDER  
2019 D'Arenburg 'The Stump Jump' White, Maclaren Vale, Australia

LIGHTLY STEAMED COD\*  
MASSAMAN CURRY, LEMONGRASS, PUFFED RICE  
2018 Joseph Callin Gerwurtraminer, Alsace, France

YORKSHIRE DUCK\*  
MISO MAPLE GLAZED ONION SQUASH  
2020 Biscardo Neropasso, Veneto, Italy

A SELECTION OF BRITISH AND  
FRENCH CHEESE, CELERY, BISCUITS

Three £7.50 Five £12 Seven £16

SET GOLDEN SYRUP CUSTARD  
BLACKBERRIES, HOBNOB BISCUIT  
Naughty Horlicks

BROWN BUTTER CAKE\*  
PEAR, CHOCOLATE CHANTILLY, WHITE CHOCOLATE  
2022 Birbet Brachetto, Monteu Roero, Italy

## - VEGETARIAN 5 OR 7 -

POTATO PANCAKE, CREAM CHEESE, PICKLES\*  
AND  
NDUJA DANISH, SAFFRON AIOLI  
NV Cave De Lugny, Crement De Bourgogne, Burgundy, France

HEIRLOOM TOMATOES\*  
BURRATA, EXTRA VIRGIN OLIVE OIL  
2022 Castel Firmian Lagrein Rosato, Trentino, Italy

CARAMELISED ONION TOFU\*  
ONION CONSOMME, RADISH  
2019 D'Arenburg 'The Stump Jump' White, Maclaren Vale, Australia

STUFFED COURGETTE FLOWER  
LEMON AND MINT RICOTTA, CHILLI KETCHUP  
2021 Segno Librandi, Uve Greco Bianco, Ciro, Italy

ROASTED CAULIFLOWER\*  
PARMESAN, TOASTED HAZELNUTS, APPLE  
2020 Biscardo Neropasso, Veneto, Italy

A SELECTION OF BRITISH AND  
FRENCH CHEESE, CELERY, BISCUITS

Three £7.50 Five £12 Seven £16

SET GOLDEN SYRUP CUSTARD  
BLACKBERRIES, HOBNOB BISCUIT  
Naughty Horlicks

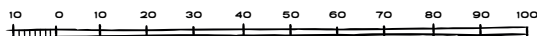
BROWN BUTTER CAKE\*  
PEAR, CHOCOLATE CHANTILLY, WHITE CHOCOLATE  
2022 Birbet Brachetto, Monteu Roero, Italy

£45 5 COURSES/£65 7 COURSES THU-SAT LUNCH/WED & THU EVENING  
£60 5 COURSES/£75 7 COURSES FRI & SAT EVENING

## WINE PAIRING

£40 5 COURSES/£50 7 COURSES

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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