

- A LA CARTE MENU -

5.30-9.30 TUES-SAT

(gf) CURED ICELANDIC COD, BLOOD ORANGE, BROCCOLI SHOOTS, HOLLANDAISE	£12
OXTAIL AGNOLOTTI, FRENCH ONION CONSOMME, PICKLED BABY ONIONS	£10
(v, gf) DUCK EGG YOLK, CELERIAC, CRISPY ENOKI MUSHROOMS	£8
(gf) COFFEE CURED BACON, HERITAGE CARROTS, MARINATED COTTAGE CHEESE, SPICED CASHEWS	£7
(gf) HAND DIVED SCALLOPS, ROASTED CAULIFLOWER PUREE, POMEGRANATE, SQUID INK CRACKER	£15
(ve, gf) ROLLED BEETROOT AND PEAR, ALMOND RICOTTA, CARAMELISED PEAR PUREE, ENDIVE	£9

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(gf) ROAST CHICKEN, SOY AND GINGER GLAZED SALSIFY, BRAISED CHICORY, BOK CHOI	£17
(gf) AGED BEEF FILLET, LEEK, BUTTERMILK POTATO PUREE, WINTER BLACK TRUFFLE	£32
(gf) PEEBLES VENISON LOIN, ARTICHOKE, BLEWIT MUSHROOMS, DAMSON PRESERVE	£20
(gf) POACHED DAY BOAT TURBOT, WHITE BEAN AND CHICKEN STEW, GRAPE AND CAPER RELISH	£25
(gf) ROAST NORTH SEA HAKE, TOKYO TURNIPS, RAZOR CLAMS, SALSA VERDE	£19
(ve, gf) TOASTED SPELT RISOTTO, MARINATED TOFU, KALE KIMCHI, ROASTED GARLIC DRESSING	£15

Carols Heritage Potatoes/Triple cooked chips (Beef Fat or Vegetarian)/Seasonal Vegetables – £4 Each

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A SELECTION OF ARTISAN BRITISH AND FRENCH CHEESE (BRITISH FROM RENOWNED NEALS YARD) SERVED WITH CELERY, WHEAT BISCUITS, ALLOTMENT PRESERVE	THREE £6
	FIVE £10
	SEVEN £14
Quinta do Crasto Lbv Port, Douro, Portugal - 70ml Glass	£3.75

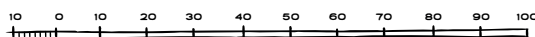
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(gf) VALRHONA 66% CHOCOLATE BAR, FRUIT NOUGAT, TOASTED HAZELNUT ICE CREAM	£9
SOURDOUGH TREACLE TART, BROWN ALE ICE CREAM	£8
COFFEE AND DOUGHNUTS	£8
RHUBARB AND VANILLA MILLE FEUILLE	£7
(ve) ALMOND MILK RICE PUDDING, PRESERVED CHERRY JAM, PUFFED WILD RICE	£7
A SELECTION OF HAND MADE PETITS FOURS	£5

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WE DO NOT USE GM MAIZE OR SOYA. 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 AS SOON AS POSSIBLE
IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

GF=GLUTEN FREE, V=VEGETARIAN, VE=VEGAN



DOBSON & PARNELL

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