

- TASTING MENU -

5.30-8.30 TUESDAY-SATURDAY

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 -

FORAGED AND CULTIVATED MUSHROOMS*
MUSHROOM CONSOMME, MUSHROOM OIL
NV Champagne Brut Drappier, Urville, France

CORNISH MACKEREL*
POMELO, OYSTER MAYONNAISE, EXMOOR CAVIAR
2017 La Divatte Muscadet Sur Lie, Loire, France

CRISPY CHICKEN BAO*
BLACK GARLIC SAUCE, PICKLED TURNIP
2017 Finca Montepedroso Verdejo, Rueda, Spain

CREEL-CAUGHT LANGOUSTINE
KATSU CURRY, PUFFED WILD RICE
2016 Queen Of Whites Riesling, Tesch, Nahe, Germany

SALT AGED HEREFORD BEEF*
SWEET POTATO, CHARRED BROCCOLI
2016 La Conquista Tempranillo, Barossa, Australia

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

- VEGETARIAN 5 OR 7 -

FORAGED AND CULTIVATED MUSHROOMS*
MUSHROOM CONSOMME, MUSHROOM OIL
NV Champagne Brut Drappier, Urville, France

NORTHUMBERLAND BEETROOT*
BLOOD ORANGE, TICKLEMORE GOATS CHEESE
2019 JourneyMaker Chenin Blanc, Swartland, South Africa

CRISPY TOFU BAO*
BLACK GARLIC MAYONNAISE, PICKLED TURNIP
2017 Finca Montepedroso Verdejo, Rueda, Spain

SPELT RISOTTO
CELERIAC, WALNUT AND KALE PESTO
2017 Bogle Vineyards Chardonnay, California, USA

PARMESAN GNOCCHI*
ROASTED PARSNIPS, APPLE, SAGE BUTTER
2017 Mount Holdsworth Pinot Noir, Wairapa, New Zealand

A SELECTION OF BRITISH AND
FRENCH CHEESE, CELERY, BISCUITS

Three £6 Five £10 Seven £14

BERGAMOT MERINGUE PIE*
2017 Vignoble Dubard Moelleux Semillon, Bergerac, France

MALTED CHOCOLATE MOUSSE
COFFEE SYRUP, MALTED CHOCOLATE CRUMB
NV Pedro Ximenez Nectar, Jerez, Spain

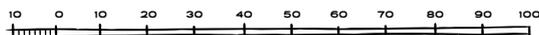
£50 5 COURSES, £75 WITH WINE MATCH
£65 7 COURSES, £100 WITH WINE MATCH

BERGAMOT MERINGUE PIE*
2017 Vignoble Dubard Moelleux Semillon, Bergerac, France

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COFFEE SYRUP, MALTED CHOCOLATE CRUMB
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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

21 QUEEN STREET, NEWCASTLE, NE1 3UG, UK