

### Sample Table d'Hote Menu

Home-made soup of the day, warm bread (v)

#### Oak-smoked salmon Roulade

salad leaves, lemon dressing

Poached Pear, local Darling Blue Cheese & Rocket Salad

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#### Slow-cooked Blade of Northumbrian Beef

cannellini puree, seasonal vegetables, red wine jus

#### Baked Fillet of sustainable Cod

new potatoes, seasonal vegetables, prawn & caper sauce

#### **Breast of Gressingham Duck**

wilted pak choi, egg noodles, star-anise sauce

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# Hot pudding of the Day with custard, cream or vanilla pod ice cream Selection of home-made desserts Selection of local Northumbrian Cheeses

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## Cafétiere of fair-trade Coffee or pot of fair-trade Tea Selection of Fruit & Herbal infusions

We have a special menu with detailed Allergens information – please ask your waitress Guests are welcome to order from our ala carte menu & specials board in the bar (Supplements may apply)

