

The Brasserie

Dinner Menu



To Start

Cream of spinach & watercress soup with potato dumpling (v)

Pan fried black pudding served on creamed potato with smoked bacon sauce

Roasted figs & artichokes with buffalo mozzarella & Parma ham with pesto dressing & herb salad

Salad of beetroot, blue cheese & endive with balsamic glaze & roasted spiced pecans (v)

Tian of North Sea crab & prawns in dill & lemon yoghurt with salted cucumber & tomato concasse

To Follow

Northumberland braised beef with pan haggerty potato, parsnip puree & onion sauce

Tenderloin of pork with sticky red cabbage, apple & sultana compote, fondant potato & a sage jus

Salmon & spring onion fishcake with pak-choi & julienne vegetables, soy & chili dressing

Pan fried red snapper with crushed potato, medley of baby vegetables & a seafood veloute

Tomato & basil tart tatin glazed with goat's cheese, fine herb salad & balsamic dressing (v)

Sides

Baby roast potatoes with garlic & thyme	£2.50	Vichy carrots with orange butter	£2.50
Chunky chips	£2.50	Rocket, pine nuts & parmesan salad	£2.50
Green beans & bacon	£2.50	Bread, olives, olive oil & balsamic	£2.25

To End

Toffee & banana parfait with banana crisps & toffee sauce (v)

Rhubarb & custard posset with orange & rhubarb compote & shortbread (v)

White chocolate cheesecake & stem ginger jelly with vanilla & honey ice cream (v)

Rich treacle sponge served with crème anglaise & vanilla ice cream (v)

A selection of Northumberland cheese served with chutney & oat biscuits (v)

£2.00 Supplement

Try our organic, fair-trade teas & coffees to complement your meal

2 courses £17.95

3 course £20.95

Children's portions are charged as appropriate. If you or any of your party have any food allergies please inform your waiter before you order.
All Prices include VAT