

HEAD CHEF

Richard Allen

PRINCIPAL SUPPLIERS

Deerness Valley Meats

– *Esb Winning*

W Hodgson Seafood

– *Hartlepool*

Acorn Organic Dairy

– *Archdeacon Newton*

Teesdale Cheesemakers

– *Butterknowle*

QFS Fruit and Vegetables

– *Teesside*

Country Valley Foods

– *Teesside*

Egg Suppliers, JE Maughan & Sons

– *Morton Tinmouth*

*We incorporate our own seasonally grown
produce from the kitchen gardens*

***Please note, an automatic
discretionary service charge at 10%
will apply***

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STARTERS

Braised ox cheek and Bishops Blue bon bons <i>tomato and chilli chutney, pickled garden turnip, micro herbs</i>	12
Mushroom mulligatawny soup <i>garden bhaji, mini popadom, mint raita</i>	10
Whipped goat's cheese <i>poached pear, caramelised walnuts, crackers, red wine reduction</i>	11
Smoked trout and mackerel rillettes <i>pickled vegetables, nori brioche, cucumber relish</i>	12
Cajun spiced salmon <i>potato and dill salad, roast red pepper, ranch dressing</i>	11
Duck liver parfait <i>cherry compote, kirsch gel, toasted sourdough</i>	11

MAINS

Dry-aged chateaubriand for two (10 pp supplement on dinner-inclusive rates) <i>sautéed green beans, baby onions, mushroom, cherry tomatoes,</i> <i>fondant potato, peppercorn or bordelaise sauce</i>	80
Roasted cod loin <i>salt and vinegar terrine, crushed peas, samphire, curry sauce, scraps</i>	26
Pan-roasted chicken breast <i>stuffed with wild mushroom mousse, black garlic and spinach risotto,</i> <i>crispy chicken skin, baby leeks, kale, chicken velouté</i>	26
Pan-roasted rump of venison <i>Pan Haggerty, roast shallot, honey-glazed baby carrot,</i> <i>venison vol au vent, blackberry jus</i>	28
Seared sea bream <i>spiced potatoes, chorizo and bean stew, scorched red pepper,</i> <i>herb oil, crispy greens</i>	26
Pumpkin and sage gnocchi <i>toasted pumpkin seeds, herb salad, pumpkin oil</i>	20

DESSERTS

Sticky toffee pudding <i>toffee sauce, popcorn, vanilla ice cream</i>	10
Chocolate and hazelnut tart <i>chantilly cream, praline shard</i>	10
Autumn fruit compote <i>spiced oat crumble, crème anglaise</i>	10
Banoffee pie <i>caramelised banana, salted caramel ice cream</i>	10
Affogato <i>pistachio gelato, Lontons espresso, biscotti</i>	7
Selection of local British cheese <i>fruit loaf, celery, grapes, quince jelly, sourdough crackers</i> (4 pp supplement on dinner-inclusive packages)	14

OUR CHEESE MENU

Bishops Blue

Semi-soft blue with a mild and creamy flavour profile, and a slightly crumbly texture.

Red Fox

An aged Red Leicester with a cunningly unexpected crunch. Red Fox is russet in colour and the flavours balance between sweet and savoury. You'll notice just a hint of crunch from the naturally occurring crystals formed in the maturing process.

Cotherstone

Fresh, buttery, and noticeably acidic, this pasteurised semi-hard cheese is balanced with mild and creamy taste, and an open, moist texture.

Barncliffe Brie

The soft, mould-ripened texture with that rich golden centre makes each bite a creamy delight. Locally sourced milk from the Meuse-Rhine-Issel herd - just five minutes from the dairy - gives it a unique sense of place and freshness.

***If you have any dietary requirements or allergies,
please speak to a member of the team***

DIGESTIFS

Dessert Wine 75ml

Buitenverwachting 1769 White Muscat / <i>Constantia, South Africa</i>	7
Late Harvest, Royal Tokaji / <i>Tokaji, Hungary</i>	9
Claim Ice Cider, Brannland, <i>Sweden</i>	10
Samos Nectar Muscat / <i>Greece</i>	12
Late Harvest Riesling, Cave Springs / <i>Niagara, Canada</i>	13
Tannat 'Alcyone' Bodega Pablo Fallabrino / <i>Uruguay</i>	14
Riesling Ice Wine, Cave Springs / <i>Niagara, Canada</i>	20

Fortified Wines & Port 75ml

Churchill's Reserve Port / <i>Porto, Portugal</i>	9
Quinta do Noval LBV Unfiltered / <i>Portugal</i>	10
Penfold's 'Father' Grand Tawny / <i>Australia</i>	11
Quinta do Noval Colheita Tawny Port / <i>Portugal</i>	15
Churchill's Estate 1997 Vintage Port / <i>Portugal</i>	22

HOT DRINKS

Tea	3
Specialty teas ~	3.5
<i>English Breakfast / Earl Grey / Peppermint / Decaf /</i>	
<i>Berry & Elderflower / Lemon & Ginger / Green</i>	
<i>Loose leaf ~ Earl Grey / Assam / Darjeeling</i>	
Cafetière	3.5
Americano	3.2
Latte	3.7
Cappuccino	3.7
Flat White	3.7
Mocha	3.9
Hot chocolate	3.9
Espresso (Single)	2.7
Espresso (Double)	3.2
Liqueur Coffee ~	
<i>Irish / Baileys / Tia Maria / Disaronno</i>	7.5