

VEGAN/VEGETARIAN MENU

STARTERS

Homemade soup of the day (VE) <i>crusty bread</i>	8
Tempura vegetables (VE) <i>sweet chilli dip</i>	12
Falafel and house hummus (VE) <i>Mediterranean salad, flatbread</i>	12

MAINS

Malaysian curry (VE) <i>vegetable couscous, flatbread</i>	18
Pea, asparagus and burrata risotto (V) <i>spinach, herb salad, truffle oil</i>	18
Orzo pasta (V) <i>heirloom tomatoes, courgettes, mozzarella, olive focaccia</i>	20

PRINCIPAL SUPPLIERS

Deerness Valley Meats, *Esh Winning*

William Peat, *Barnard Castle*

W Hodgson Seafood, *Hartlepool*

Acorn Organic Dairy, *Archdeacon Newton*

Teesdale Cheesemakers, *Butterknowle*

JE Maughan & Sons, *Morton Tinmouth*

We incorporate our own seasonally grown produce from the kitchen gardens into our menu, along with produce sourced exclusively from local suppliers

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French onion soup <i>Gruyère croute, onion oil, chives</i>	10
Warm chargrilled peach salad <i>asparagus, pomegranate, blue cheese, vanilla syrup, balsamic</i>	12
Smoked “Chicken Caesar” terrine <i>streaky bacon, parmesan, anchovies</i>	12.5
Fresh crab and crayfish <i>sourdough crumpet, brown crab with lime chilli butter, pink grapefruit salad, lemon gel</i>	13
Duck stir-fry <i>crispy noodles, hoisin</i>	13
Goat’s cheese and potato pressé <i>hot honey, pear, pickled mushrooms, herbs, filo shard</i>	11

MAINS

Dry-aged chateaubriand for two (10 pp supplement on dinner-inclusive packages) <i>smoked garlic dauphinoise, asparagus, wild mushrooms, sugar snap peas and bacon, peppercorn or béarnaise sauce</i>	80
Roasted cod loin <i>salt and vinegar terrine, crushed peas, samphire, curry sauce, scraps</i>	27
Herb-roasted rack of lamb <i>herb crust, braised belly, baby carrot, bok choy, cabbage, sweet potato purée, mint, basil and anchovy salsa, lamb jus</i>	29
Treacle-cured bacon loin <i>potato and chive rösti, cider-braised Roscoff onion, green beans, bok choy, rosemary and fennel jus</i>	26
Poached lemon sole <i>herb-crushed potatoes, spinach, asparagus, king prawns, lobster bisque</i>	28