VEGAN/VEGETARIAN MENU

STARTERS

Homemade soup of the day (VE)
crusty bread *8*

Tempura vegetables (VE)
sweet chilli dip *12*

Onion bhaji (VE)
mango salsa, mini popadom, mint relish *12*

MAINS

Malaysian curry (VE)
vegetable couscous, flatbread *18*

Vegetable stir fry (V)
Sweet chili, lime, noodles *18*

Orzo pasta (V)
heirloom tomatoes, courgettes, mozzarella, olive focaccia *20*

PRINCIPAL SUPPLIERS

Deerness Valley Meats
Esh Winning (20 miles)

William Peat Butchers
Barnard Castle (9 miles)

W Hodgson Seafood
Hartlepool (34 miles)

Acorn Organic Dairy
Archdeacon Newton (7 miles)

Teesdale Cheesemakers
Butterknowle (8 miles)

JE Maughan & Sons free-range eggs
Morton Tinmouth (2 miles)

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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Butternut squash velouté
coconut, spiced granola, coriander oil, jalapeño *9*

Beetroot risotto
goat's curd, pickled beetroot, crispy cavolo nero *11*

Pressed pork terrine
duck liver, smoked bacon, pistachio, prunes,
cornichon, Bramley apple *13*

Smoked salmon parfait
salmon pastrami, remoulade, paprika aioli, sumac
cracker, mizuna leaf *13*

Duck stir-fry
crispy noodles, hoisin *13*

Goat's cheese and potato pressé
hot honey, pear, pickled mushrooms, herbs, filo shard *11*

MAINS

Dry-aged chateaubriand for two ***(12.50 pp supplement on dinner-inclusive packages)***
Duchess potatoes, Roscoff onion, green beans, bacon, peppercorn / Béarnaise sauce *85*

Roast loin of venison
venison sausage roll, potato rosti, creamed cabbage, confit carrot
celeriac purée, redcurrant jus *31*

Herb-roasted chicken breast
Parmesan mashed potato, glazed king oyster mushroom, squash,
crisp Serrano ham, chicken velouté, cavolo nero *29*

Roasted cod loin
salt and vinegar terrine, crushed peas, samphire, curry sauce, scraps *28*

Pan-fried sea trout
crab and potato cake, bok choi, spinach, confit fennel, saffron cream *28*