Adam Handling's own label English sparkling £9

Gingerbread House £12 Gingerbread-washed Santa Teresa 1796, honey, Adam Handling own label English sparkling

After Eight £12

Cocoa butter-washed Grey Goose, vanilla, Creme de cacao, Menthe Pastille

Penicillin £13 Glenfiddich 12, ginger, Laphroaig 10

Cigar Smoked Mezcal Negroni £17 Mezcal Amores Cupreata, grilled pineapple Antica Formula, Campari, cigar smoke

SIDES - all at £5 each

Winter greens Salt baked parsnip, nut crumb Chicory & pear salad Charred sprouts, chilli, bacon Garlic & thyme chips

Sourdough, chicken butter £5

Sourdough, onion butter £5 Potato scone, Beauvale blue, crispy onions £9 Cheese doughnuts £5

BREADS

SNACKS - all at £5

Smoked cod, caviar, crème fraîche Scotch egg, sauce 'a broon' Zero waste croquettes Carrot, mint, nori Popcorn, avocado, tomato Pork scratchings

Parmesan madeleine, caviar, smoked eel £10pp

STARTERS

celeriac, apple, dates, truffle Cheese soufflé, golden raisin, black truffle £18 Beef tartare, mushroom, game chips £15 Orkney scallop, leek, horseradish £23 Lobster tart £16

'Mother' £18

MAINS

Venison, cauliflower, kimchi £32 Cod, kohlrabi, brown shrimp, caviar sauce £30 Butternut squash spelt, nuts granola, charred peppers £18 Salt-aged duck breast, potato cake, treacle onions £32

PUDDINGS

Custard tart £10 Sticky toffee pudding £10 Chocolate fondant, vanilla ice cream £10 The Loch & the Tyne rhubarb trifle £10 Tarte Tatin for 2 (Pre-order requested, allow 45min) £15

FINISH WITH CHEESE

The Loch & the Tyne cheeseboard £20

CLASSICS

Beef & lardo burger, Ogleshield cheese, garlic & thyme chips £18

Mac & Cheese 'our way' £18 black truffle supp +£20 Fish & chips, mushy peas £22 curry & tartare sauce Aged rib-eye, bone marrow butter £45 garlic & thyme chips, peppercorn sauce

Bedrooms and suites upstairs starting at £250 per night.