

Sustainable British luxury.
restaurant | pub | rooms

SNACKS

Sourdough, chicken butter £6
Sourdough, onion butter, £6
Cheese doughnuts £5
Octopus hot dog £8 each
British cold cuts £9

SMALLER

'Mother' £16
celeriac, apple, dates
Beef tartare, pickled mushroom, crispbread £18
Salmon, avocado, jalapeño £18
Haggis Scotch egg, warm tartare sauce £15
Lobster, Suffolk chorizo, leek, harissa £23
Courgette flower, basil, goat's cheese £15

LIGHTER

Chopped green salad £15 / £18
Spinach, cucumber, apple, celery, avocado
Caesar salad £15 / £18
Baby gem, egg, Parmesan, anchovies
Add chicken £10
Duck salad £18 / £21
Shredded duck, mango, red onion, tomato, balsamic

LARGER

Potato and Parmesan dumpling, wild nettle, morels £20
Corn-fed chicken, purple-sprouting broccoli, London miso £25
Lamb rump, spiced aubergine, pickle £30
Tom Yum steamed mussels £16/£22
Cod, brown shrimp, braised baby gem £30
Shellfish linguine, pickled chilli, basil £20/£27

CLASSIC

Beef & lardo burger, bacon jam, Oglesfield cheese, fries £18
Fish & chips, mushy peas £22
curry & tartare sauce
Mac & Cheese 'our way' £20

STEAK

200g venison haunch £25
250g sirloin £30
250g ribeye £35

Choose from béarnaise sauce, peppercorn sauce, garlic butter

TASTING MENU £60pp

Snacks | Mother | Salmon | *Cod | Lamb |
Chilled apple crumble
*supp £30pp English caviar
Wine pairing + £55pp

PLANT-BASED £55pp

Snacks | Mother | Courgette | Potato |
Spiced aubergine | Chocolate tofu
Wine pairing + £55pp

SIDES - all at £6 each

BBQ hispi cabbage, ranch
Tenderstem broccoli
Fries / Masala fries
Spiced corn ribs
Potato salad

SWEET

The King's trifle £10
Strawberry, Parkin cake, ginger cream
Chocolate, pineapple, lime £12
Lemon, white chocolate, milk ice cream £15
Salted caramel affogato £8
"espresso and ice cream"
Chilled apple crumble £12
British cheeseboard, chutney, sourdough crackers £20

FOR THE TABLE

Tarte Tatin £25
(Pre - order requested, allow 45 min)



the loch
&
the tyne

by Adam Handling