

Sustainable British luxury. restaurant | pub | rooms

PLANT-BASED MENU

SNACKS

Bread, black olive, chive £7
BBQ carrot, seaweed, hazelnut £6.5
Popcorn, tomato, parsley £6.5

SMALLER

'Mother' £17
celeriac, apple, dates
add English truffle supp £10
Burnt leek, parsley, jalapeño £13
Soup of the day £15

LARGER

Asparagus, spiced aubergine, wild garlic £24
Radish, potato, chilli £25
Burnt cauliflower, chilli, pickles £19

PLANT-BASED £65pp

Snacks | *Mother | Burnt leek
| Radish, chilli | Turnip |
Chocolate, berries
**Supp £10pp English truffle*

Classic wine pairing £65pp supp
Adam's pairing £115pp supp

SIDES - all at £6.5 each

Green beans & pesto
Plain fries / Masala fries
Cauliflower, fermented chilli, kimchi
Spinach, chickpea, red onion
New potato salad

SWEET

Chocolate, berries £10.5
Selection of ice creams and sorbets £4 per scoop



the loch
&
the tyne

by Adam Handling

Bedrooms and suites upstairs starting at £250 per night.

We are conscious of our impact on the environment, we are offering in-house filtered still & sparkling water at £2.50pp
If you have a food allergy or intolerance, please tell us when placing your order.

A discretionary service charge of 10% will be applied to your bill, all prices are inclusive of VAT.