

# 21

## Lindisfarne Oysters

<i>Natural</i>	<i>Sashimi</i>	<i>Deep Fried</i>	<i>Steak &amp; Oyster Crudo</i>	<i>Selection</i>
Shallot Vinegar and Lemon	Citrus, Ginger and Chilli	Fennel, Aioli and Lemon Confit	Tomato Ponzu and Grated Truffle	of Dressed Oysters
4.95 (each) 3/6 - 14.20 / 27.50	5.20 (each) 3/6 - 15.25 / 29.50	5.75 (each) 3/6 - 16.25 / 31.50	7.25 (each) 3/6 - 21.00 / 39.90	3/6 - 18.90 / 36.80

## Snacks

Gordal Olives	5.50
Crispy Sushi with Spicy Tuna and Ginger (each)	4.50
Crispy Sushi, Steak Tartare and Black Truffle (each)	4.50
Potato Pancakes, House Smoked Salmon and Horseradish Cream (x2)	8.50

## Starters

Provençal Fish Soup with Rouille, Garlic Croutons and Grated Gruyère	14.50
Salad of Shaved Spilman Farm Asparagus, Fennel Mayonnaise and Rocket 	16.00
Cheddar Cheese and Spinach Soufflé 	15.50
Terrine of Gloucester Old Spot Pork and Duck Liver with Wholegrain Mustard and House Pickles	17.50
Spilman Farm Asparagus, Crispy Cacklebean Egg and Jamón Iberico de Bellota	25.50
Seafood Cocktail <i>Portland Crab, Morecambe Bay Shrimps, Atlantic Prawns and Amble Lobster</i>	28.50
Provençal White Asparagus and New Season Morel Mushrooms 'en Croûte'	27.50
House Smoked Salmon – Corbridge Cure <i>– Horseradish Cream, Pickled Cucumber and Warm Potato Pancakes</i>	21.50
Steak Tartare <i>– add 6g Petrossian Tsar Imperial Collection Ossetra Caviar</i>	19.00 16.00
Seared Shetland Scallops, Basque Black Pudding and Wild Garlic Butter	26.50
Petrossian Tsar Imperial Collection Ossetra Caviar – 30g <i>Sour Cream, Chopped Free Range Egg, Red Onion and Warm Potato Pancakes</i>	80.00

## Main Courses

Fillet of Cod, House Smoked Salmon and Braised Savoy Cabbage - Sandefjord Sauce	33.00
Fishcakes, Parsley Cream, Buttered Spinach and Chips	27.50
Masala-spiced Monkfish with Lime Pickle Butter, Steamed Rice and Raita	39.00
Spiced Butternut Squash, Smoked Macadamia Nut, Salsa Verde and Caramelised Chicory 	27.00
Cauliflower 'Tikka', Fermented Cashew Cheese, Fennel Salad and Lime Pickle 	26.50
Herb-fed Chicken, Lobster and Morel Mushroom Pie	39.50
Calves Liver with Crispy Bacon, Crispy Onions and Creamed Potatoes	34.50
Fillet of Beef Wellington with Truffle Sauce - <i>to share</i>	90.00
Roasted Kielder Roe Deer, Heritage Beetroot, Goat's Cheese Croquettes and Green Peppercorns	38.50
The Classic Tournedos Rossini <i>Filet Mignon, Duck Liver, Madeira Sauce and Black Truffle</i>	49.50
Steak Tartare, Chips, Green Salad and Hot Toast	28.00

## Simply Grilled

Fillet of Atlantic Halibut – 200g	43.00
Whole Dover Sole – 500g	60.00
Filet Mignon – 140g	37.00
Centre Cut Beef Fillet – 220g	48.50
Beer-fed Dexter Rib Eye – 300g	48.50

### To Share

Chateaubriand – 600g	105.00
Himalayan Salt-aged Côte de Bœuf – 950g	115.00

### Sauces

Béarnaise / Peppercorn / Red Wine	5.00
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## Side Dishes

Thin-cut Chips	6.50
Hand-cut Chips	6.50
Buttered New Potatoes	6.50
Fine French Beans	6.50
Creamed Spinach	6.50
Onion Rings	6.50
Bitter Leaf Salad and Parmigiano Reggiano	6.50