

Discover the most **unique & unusual** event spaces in the North East

Soup Selection

Oven roasted cherry tomato and fire-charred red pepper with pesto oil (V GF)	£5.25
Northumbrian barley broth with root vegetables and steamed herb dumpling (V)	£5.25
Spiced honey roasted parsnip, coriander crème fraîche and crispy garam masala onions (V)	£5.95
Spilt pea and mustard roasted ham, topped with minted cream swirl (GF)	£5.95
Roasted potato, butternut squash and garlic, served with truffle scented oil (V GF)	£5.95
Thai vegetable with glass noodles and coconut (V)	£5.95

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

VG: Vegan

All prices exclude vat

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Cold Starters

Sweet potato aubergine tartlet, topped with pesto rosso and shaved parmesan (V)	£7.95
A salad of corn-fed smoked chicken, avocado and pine nuts. Dressed with a red onion and mango salsa	£7.95
Chorizo sausage, roquito pepper and potato tortilla, topped with a red onion alioli and tequila oil	£8.50
Prosciutto, goat's cheese and honey roasted pear salad, served with a raspberry cider dressing	£8.95
Smoked haddock, spring onion and lemon crème fraîche timbale, set on a fire-charred red pepper gazpacho	£8.95

Hot Starters

Poached salmon with lemon and herb oil served on a fennel and new potato salad	£7.50
Ham and pease pudding tart served with cherry tomato chutney	£8.50
Warm tandoori chicken and mango salad with cucumber raita and garlic flatbread	£9.00
Red Thai fishcakes with lime and sweet chilli dipping sauce	£9.50
Hickory-glazed chicken wings with creole-spiced coleslaw and BBQ dip	£10.95

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Main Course Selection

Thick cut loin of pork set on braised red cabbage, florets of broccoli and crushed basil new potatoes. Served with a mushroom and white wine Sauce	£14.95
Steam roasted loin of pork, served on fluffy pilau rice and with a light rogan josh sauce. Topped with crispy onions and mini naan bread	£15.95
Steam roasted breast of chicken, stuffed with wilted spinach and a mushroom duxelle. Topped with buffalo mozzarella and a fire-charred red pepper and cherry tomato sauce	£15.95
Asian marinated breast of chicken, set on stir-fried noodles and stringed vegetables. Drizzled with a ginger and soy oil	£15.95
Slow roasted feather blade of beef, whole grain mustard potato puree and braised root vegetables. Drizzled with a rich 5 hour stock demi glaze	£16.95
Roast leg of Welsh lamb, honey baked carrot and parsnip and set on garlic and rosemary potatoes. Drizzled with a red current jus and mint oil	£17.95
Oven baked Atlantic cod, topped with herbed oats and a butter sauce. Accompanied with lyonnaise potatoes and green beans	£17.95
Chump of Lamb, marinated in Moroccan spices and set on grilled vegetable cous-cous. Plated with flat bread and a light chilli and garlic oil	£19.95
Topside of British beef, mature roasted and set on a beef dripping fondant potato and parsnip mash. Served with a green peppercorn demi glaze	£18.95
Thick cut fillet of salmon, baked with lime and coriander and served with a tarragon infused potato mash. Accompanied with a lemon and apricot chutney	£18.95

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Desserts

Old English tipsy trifle with hazelnut praline and a shortbread finger	£7.95
Raspberry and lemon pavlova, toasted almonds and fruit coulis	£7.95
Sticky toffee pudding, toffee sauce and Doddingtons vanilla ice cream	£7.95
Chocolate mousse topped with orange cream and caramelised walnuts	£7.95
Cherry and rhubarb sponge, crème anglaise and cherry coulis	£8.50
Italian style lemon meringue pie with a raspberry crisp	£8.50
Fresh strawberry tart, set on strawberry coulis and topped with Chantilly cream	£8.95
White and dark chocolate cheesecake with mint dessert sauce and minted Chantilly cream	£8.95

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Dietary Menu

Starters

Soup and roll (GF DF VG V)

Sweet potato, spinach and pine nut filo tartlet (VG V)

Peppered mackerel and beetroot salad with horseradish and gluten free toast (GF DF)

Mains

Roast cauliflower, spinach and pepper coulibiac served with crushed new potatoes and vegetables (V VG)

Roast cauliflower and spinach rogan josh served with brown rice and flat bread (GF DF VG V)

Peppers stuffed with cherry tomato and mascarpone risotto (GF V)

Portobello mushroom stroganoff, served with lapseng fused rice and charred flat bread (GF V VG)

Authentic Italian gnocchi set on roasted vegetables and a pesto cream (V)

Asparagus and fresh garden pea girasol with truffle oil and a red pepper and onion salsa (V GF)

Dessert

Poached pear with orange syrup and toasted walnuts (GF DF VG V)

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