



DURHAM

## Graduation Menu 2019

### Starters

#### **Chefs choice Durham hedgrow deli board £8.25**

Durham hedgrowjelly puree, local and homemade cured meats with fresh bread & pickles

#### **Homemade beetroot and gin cured smoked salmon £8.90**

Salsa veri, lemon balm gel Northumberland and beetroot all ways

#### **Ham hock and Northumberland nettel cheese £7.50**

Hand picked ham hock fresh herbs with homemade flat bread and Durham piccalilly

#### **Coquetdale and sun ripened tomato tart £7.50**

Baked in shortcrust pastry, roast black garlic puree, hand picked leaves and caramelised red onion chutney

### Mains

#### **Pot roasted chicken fillet £14.00**

Pearl onions, diced taste of northumberland pancetta, purple sprouting broccoli, roast honey glazed carrots and slow baked thyme fondant

#### **Wilted greens and asparagus risotto £14.20**

Garlic and wilted greens, garden fresh peas topped with a poached duck egg, parmigian reggiano cheese

#### **Pan fried saffron sea bass £18.00**

Tagliatelle beurre blanc fresh greens salsa verdi

#### **Northumberland Pan roasted Lamb loin £18.00**

Roasted root vegetables, Durham headgrow jelly jus, butternut squash puree & fondant potato

### Sharing Dinner for 2 £95

Tiger Prawns Cooked In Garlic Butter,  
Dressed Samphire & Watercress and Toasted Ciabatta

#### 16oz Chateaubriand

(Served with Fat Chips, Balsamic Roasted Red Onions  
& Confit Tomato's)  
*(With A Selection Of Sauces)*

#### Cheese Board to Share

Or

Choose 2 desserts

### All Sides £3.80

Fat Chips

Creamed Spinach

Seasonal Vegetables

Cauliflower Cheese

House Salad

### No Bull, Best Steaks In Town !

Aged for 35 days for tenderness & good old fashioned flavour  
Rare, Medium & Always Well Done!

Served with Fat Chips, Grilled Tomato & Balsamic Roasted Red Onions

#### **16oz Chateaubriand £60**

Roast middle cut to share

#### **8oz Fillet £30**

Always tender, fat free

#### **10oz Rib Eye £27**

Excellent flavour best all round steak

#### **Sauces £3.00**

Peppercorn, Béarnaise, Red Wine, Garlic Butter, Blue Cheese

#### **Surfed £5.00**

All steaks can be sautéed with King Prawns in Chilli Garlic Butter

### Desserts

#### **Fudgy gooey chocolate brownie £7.50**

With rich earl grey tea chocolate sauce & whipped lancaster vanilla double cream

#### **Glazed lemon tart £6.50**

Homemade sugar glazed lemon tart with fresh Durham headgrow berry compot

#### **Simply homemade Durham creme brulee £6.00**

with buttery shortbread

#### **Blueberry passion fruit and rhubarb gin cheesecake £7.50**

With Northumberland double ginger whipped cream

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients.  
If you have a food allergy please let us know before ordering. Due to our insistence on fresh produce some dishes may be subject to change.

All prices include VAT and priced in pounds.

