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Lindisfarne Oysters

Natural	*Sashimi*	*Deep Fried*	*Steak & Oyster Crudo*	*Selection*
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	15.00
Cheddar Cheese and Spinach Soufflé (v)	15.50
French Café Salad (v) *Endive, Williams Pear, Roquefort and Walnuts - Walnut Oil Dressing*	15.00
Coronation Crab Cocktail *Mango, Lime, Granny Smith, Cashews, Coriander and Curry Mayonnaise*	28.50
Duck Liver Terrine with Toasted Brioche	27.50
House Smoked Salmon – Corbridge Cure *– Horseradish Cream, Pickled Cucumber and Warm Potato Pancakes*	21.50
Steak Tartare *– add 6g Petrossian Tsar Imperial Collection Ossetra Caviar*	19.00 16.00
Shetland Sea Scallops, Jerusalem Artichokes, Black Truffle and Hazelnuts	26.50
Petrossian Tsar Imperial Collection Ossetra Caviar – 30g *Sour Cream, Chopped Free Range Egg, Red Onion and Warm Potato Pancakes*	80.00

Main Courses

Fillet of Cod, Roasted Cauliflower, Sea Vegetables and Pistachio/Pine Nut Butter	35.50
Seared Rare Tuna Steak 'au Poivre'	36.50
Fishcakes, Parsley Cream, Buttered Spinach and Chips	27.50
Smoked Maitake Mushrooms, Pickled Kohlrabi, Mushroom Purée and Peppercorn Sauce (vg)	26.50
Tagliatelle with Girolles and Autumn Truffle (v)	26.00
Roasted Kielder Roe Deer, Poached Pears, Juniper and Pommes Dauphine	37.50
Calves Liver with Bacon, Crispy Onions and Creamed Potatoes	34.50
Northumbrian Grouse 'en Croûte' with Duck Liver, Blackberries and Girolles	38.50
Fillet of Beef Wellington with Truffle Sauce - *to share*	90.00
The Classic Tournedos Rossini *Filet Mignon, Duck Liver, Madeira Sauce and Black Truffle*	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

Side Dishes

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