



Starters

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| Home made soup of the day, warm baked bread | £4.95 |
| Mixed vegetable mezza board & flat bread (Carrot salad, baba ganoush, feta salad, hummus, stuffed peppers, breaded halloumi & falafel). | £6.50 |
| Chicken terrine & Caesar salad & crisp pancetta, anchovies, parmesan & garlic bread | £6.50 |
| Lamb kofta kebabs, tzatziki, feta & red onion salad, jalapeños & tortillas | £6.50 |
| Classic oak smoked salmon, celeriac remoulade, soft boiled hen's egg, capers & home made bread | £7.25 |
| Aromatic duck wraps, spring onion, cucumber & hoi sin sauce | £6.50 |
| Vegan aromatic duck wraps, spring onion, cucumber & hoi sin sauce | £6.50 |
| Thai spiced fish cakes, oriental salad & plum sauce | £6.25 |
| Home baked bread, olive oil & balsamic vinegar, olive tapenade | £4.95 |
| Mixed olives, sunblush tomatoes & caper berries | £4.95 |

Tapas - Ideal for sharing 4 Dishes - £17.95 6 Dishes - £24.95 Monday - Friday only

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| Breaded whitebait, parsley mayo | Garlic chicken |
| Falafel, feta & carrot salad | Stuffed sweet red pepper with green chillies |
| Garlic prawns | Boudin noir (French black pudding) |
| Sautéed chorizo & potatoes in a tomato sauce | Mixed olives & sunblush tomatoes |
| Deep fried jalapeños | Salted chilli squid, garlic mayo |
| Sticky pork ribs | Chicken pop corn & BBQ sauce |
| Hot "n" spicy chicken wings | Hummus & pitta |
| Fish goujons & garlic mayo | Spiced lamb kofta |

Main Courses

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| North Sea beer battered haddock, fat chips, minted mushy peas | £12.95 |
| Chicken béarnaise, parmesan & rocket salad, fries & béarnaise sauce | £14.95 |
| Thai green chicken curry, bento box, duck spring roll, tempura prawns, jasmine rice | £16.95 |
| Roast rump of lamb, fondant potatoes, wild garlic & onion purée, petit pois à La Française | £19.50 |
| 6oz fillet of beef with mushrooms, dauphinoise potatoes, french black pudding & sweet sticky shallots | £24.95 |
| Open fish pie, with lobster thermadore, creamed mashed potatoes & parmesan | £18.95 |
| Pan fried sea bass, king prawns, mixed bean and vegetable cassoulet, beetroot parisienne potatoes | £18.95 |
| Trio of pork, dauphinoise potatoes, braised red cabbage, spiced apple sauce | £17.50 |
| Pan fried duck breast, braised lentils, pancetta, fondant potatoes, blue cheese stuffed figs | £19.50 |

Vegetarian

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| Spicy bean burger, cheese, relish, garnish & fries | £12.95 |
| Tomato & wild mushroom risotto, goats cheese balls | £12.95 |
| Coriander & herb pancake, creamed wild mushroom, parmesan cream sauce, chargrilled courgette | £12.95 |

Grill (Locally sourced County Durham beef)

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| 8oz classic steak burger, cheese, garnish, relish & fries | £12.95 |
| 8oz sirloin steak, slow roast tomato, flat mushroom, house salad & fat chips | £20.95 |
| 10oz rib eye steak, slow roast tomato, flat mushroom, house salad & fat chips | £23.95 |
| 6oz fillet steak, slow roast tomato, flat mushroom, house salad & fat chips | £24.95 |
| 18oz Côte de boeuf (prime rib of beef on the bone) & pommes pont neuf with tarragon & mushroom butter, slow roasted tomato, flat cap mushroom & house salad. | £29.50 |

Sauces

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| Madeira, peppercorn, wild mushroom, Dijon, Béarnaise | £2.95 |
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Side Orders

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| Basket of fat chips & garlic mayonnaise | £2.95 | Buttered carrots & peas | £2.50 |
| Basket of French fries & garlic mayonnaise | £2.95 | Creamed mashed potato | £2.50 |
| Beer battered onion rings & garlic mayonnaise | £2.95 | House salad | £2.50 |
| Parmesan, rocket & sunblush tomato salad | £2.50 | Braised red cabbage | £2.50 |

We aim to use local produce from within 20 miles of the Hotel.
If you have any special dietary requirements please tell a member of staff.



Desserts

£5.95

Sticky toffee pudding, butterscotch sauce, vanilla ice cream
 Raspberry cheesecake, granola, raspberry purée, raspberry & sorrel sorbet
 Glazed lemon tart, vanilla mascarpone & popping candy
 White chocolate panacotta, salted caramel ice cream, honeycomb, brownie, chocolate soil
 Selection of mixed ice cream
 Dark chocolate, griottine morello cherry brownie, pistachio ice cream

Neil & Carols Parlour Made cheeses, Sedgefield, Co. Durham



£7.95

With celery, balsamic onions, home made bread, biscuits & chutney
All cheeses are suitable for vegetarians



Mordon Blue - 2012 British Cheese Awards Medal winner, 2013 Great Taste Awards - 2 gold stars
 A hand made blue veined soft cheese with a buttery flavour and creamy texture with an aromatic tang. This cheese will also develop a stronger flavour over time if preferred.



Durham Camembert

A hand made soft surface mould ripened cheese made to a Camembert recipe, but with a mild flavour which develops over time.



Farmhouse White (unpasteurised)

A hand made traditional farmhouse white cheese made to a Cheshire style recipe. It has a mild, creamy flavour and a slightly crumbly texture. This cheese is ripened in the same store as Mordon Blue and develops a lovely natural rind.



Mordon Ruddy (unpasteurised)

A traditional hard farmhouse style cheese with a slightly nutty/butterscotch flavour and a deep red colour. This cheese is cloth bound and matured for up to 6 months to achieve a fuller flavour.



Mordon Isle - 2015 British Cheese Awards Bronze Medal for Best New British Cheese

A semi-soft, continental style cheese with a mild flavour and a sweet aroma.
 Rubbed with cold pressed rapeseed oil and matured for 2 months.

Coffee

Cappuccino, Latte, Mocha, Espresso, Americano, Hot Chocolate, Speciality Teas