

MENU

TO START

SOUP OF THE DAY £5.50

freshly baked bread

GRILLED FILLET OF SOLE £7.95

crab cake, cucumber, horseradish, lemon

TWICE BAKED BEETROOT SOUFFLÉ (V) £6.95

whipped goats cheese, textures of beetroots

CHICKEN LIVER PARFAIT £7.95

rhubarb chutney, brioche

CRISPY COD CHEEKS £6.95

'BLT'

ROASTED RED PEPPER CHEESECAKE (V) £7.95

balsamic red onions, persillade

SEARED MULL SCALLOP £11.95

tomato ragout, chorizo, potatoes

FILLET OF BEEF TATAKI £12.50

Asian slaw, Tosa-zu dressing, garlic crisps

TO CONTINUE

FILLET OF SEA TROUT £19.95

charred celery, Jersey royals, spring onions, black grape sauce

SADDLE OF LAMB £22.00

pomme mousseline, apricot + pine nut farce, peas, feves, asparagus, tomato jus

BARBECUE STYLE MONKFISH (ON THE BONE) £21.50

barbecue vegetables, couscous

FALAFEL (V) £15.00

braised lentils, aubergine + tomato ragout, Tzatziki

BEEF TWO WAYS £29.95

fillet, shin, creamed potatoes, pickled carrots, thyme jus

ROAST BREAST OF CORN FED CHICKEN £19.50

Serrano ham, red pepper + basil risotto, smoked almond, chorizo + tomato vinaigrette

BUTTERNUT SQUASH TORTELLINI (V) £15.95

butternut squash veloute, toasted seeds, parmesan

TIM OLIVER BELTED GALLOWAY STEAK

Portobello mushroom, roast cherry tomatoes,
triple cooked chips, crispy onions, smoked butter

RUMP (280G) £21.95

HIMALAYAN SALT AGED (50 DAYS) RIBEYE (280G) £32.50

Hung in Tim and Jack's new dry-ageing chamber, where Himalayan salt bricks lower the humidity, speed up the ageing process, intensify and tenderise this stunning cut of beef.

SAUCE £2.50

choose from - whisky café au lait, peppercorn, blue cheese, bernaïse

We have carefully sourced and selected our beef and lamb from Tim and Jack Oliver, who farm both Great Whittington and Haltwhistle. As 8th generation grassland farmers they supply a niche market with high quality breeds of both lamb and beef, which have been reared on rig and furrow grasslands for three years. The farm has supplied their own butchers shop in Dobbies Gardens centre under the name of Scotts of Ponteland. Walwick can therefore guarantee 100% traceability from hilltop to tabletop.

Please make our staff aware of any dietary/allergen requirements you may have so we can accommodate your needs.

TO FINISH

CHOCOLATE BROWNIE £6.95

beetroot meringue, beetroot sorbet, popcorn, vanilla foam

Suggested Wine Pairing

Aleatico di Puglia 2012, Candido, Italy £7.00 (75ml)

STICKY TOFFEE PUDDING £6.95

butterscotch sauce, homemade vanilla ice cream

Suggested Wine Pairing

Sauternes 2015, Corney + Barrow, France £6.50 (75ml)

TONKA BEAN RICE PUDDING £6.95

mango, passionfruit, kiwi, meringue, coconut sorbet

Suggested Wine Pairing

Noble Mud Pie 2015, D'Arrenberg, Australia £6.50 (75ml)

DARK CHOCOLATE + BANANA FONDANT (ALLOW 15MINS) £7.95

banana + honeycomb parfait, toffee popcorn

Suggested Wine Pairing

Pedro Ximenez, Bella Luna, Spain £4.50 (75ml)

LEMON MERINGUE PIE £6.95

curd, lemon marmalade ice cream

Suggested Wine Pairing

Noble Mud Pie 2015, D'Arrenberg, Australia £6.50 (75ml)

BUCKWHEAT FINANCIER £7.25

milk chocolate, buckwheat seed, cider caramel, almonds

Suggested Wine Pairing

Sauternes 2015, Corney + Barrow, France £6.50 (75ml)

VANILLA CHIBOUST £6.95

shortbread, rhubarb, ginger, vanilla ice cream

Suggested Wine Pairing

Noble Mud Pie 2015, D'Arrenberg, Australia £6.50 (75ml)

SELECTION OF ARTISAN CHEESES

Black Bomber Cheddar, Elsdon Goats, Tunworth (soft),
Cuddy's Cave (hard), Bluemin White (blue),
homemade oatcakes, chutney and walnut + raisin bread

Suggested Wine Pairing

10yr Old Tawny Port NV, Corney + Barrow, Portugal £6.50 (75ml)

3 CHEESE £7.95

5 CHEESE £9.95

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