



# Hexham Restaurant Week Lunch Menu

Monday 3<sup>rd</sup> – Sunday 9<sup>th</sup> March 2025

## FIRST COURSES

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CAULIFLOWER VELOUTE (N\*, V, VE\*, DF\*, GF\*) - Hazel Nut Pesto – Parmesan Gougère

NORTH SEA MACKEREL (DF, GF) - Charred Fillet – Beetroot Ketchup – Fennel Slaw

HOMEMADE DUCK LIVER PARFAIT (GF\*) - Gingerbread - Orange – Red Vein Sorrel

KING PRAWNS & CHORIZO (DF\*, GF) – Saffron & Parmesan Risotto – Chimichurri (**£4 supplement**)

## MAIN COURSES

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CRISPY BELLY PORK (DF) - Black Pudding BonBon – Pease Pudding – Compressed Apple – Cider Jus

PAN FRIED SEA TROUT (DF\*, GF) - Buttered Jersey Royals – Tenderstem Broccoli – Lemon & Capers

HOMEMADE POTATO GNOCCHI (V, VE, GF, DF\*) - Tarragon – Wild Mushrooms – Truffle – Parmesan

6oz FLAT IRON STEAK (pink, GF, DF\*) – Hand Cut Chips - Confit Tomato – Rocket – Peppercorn  
**(£5 supplement)**

## DESSERT

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BANOFFEE 'PIE' - Clotted Ice Cream

ETON MESS (DF\*, GF, V, VE\*) - Rhubarb & Stem Ginger – Rhubarb Sorbet

VANILLA CRÈME BRULEE (GF, V) - Granny Smith Sorbet – Burnt Apple Puree

3 CHEESE SELECTION (GF\*, V) - Oat Cakes – Candied Walnuts – Grapes – Chutney (**£5 supplement**)

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2 COURSES - £25.00 | 3 COURSES - £30.00

### Side Dishes (£4.50 each)

Hand Cut Chips | Buttered Jersey Royals | Truffle & Parmesan Fries

Tenderstem Broccoli with Toasted Almonds

DF – DAIRY FREE | GF – GLUTEN FREE | V – VEGETARIAN | VE – VEGAN | N – CONTAINS NUTS

Any dish marked with a \* can be adjusted accordingly – please mention any allergies to your server at the time of ordering.

**A 10% DISCRETIONARY service charge will be applied to your bill, all of which goes only to the staff.**

