

Hexham Restaurant Week Menu

STARTER

GIN CURED GRAVALAX
Horseradish, mustard, micro shoots

WHIPPED GOATS CHEESE
Yorkshire forced rhubarb mousse

WILD MUSHROOM SOUP
Hexham sourdough, Durham salted butter

SMOKED HADDOCK SOUFFLE
Twice baked, fresh parmesan, chives

MAIN

RIBEYE STEAK
Handcut chips, onion rings, peppercorn sauce (£7.00 supplement)

ROSE HARISSA MARINATED SALMON
Crispy lentils, garlic yoghurt, tenderstem broccoli

WILD MUSHROOM STROGANOFF
Roasted cherry tomatoes, steamed rice

DESSERT

BLOOD ORANGE PANNA COTTA
Carpaccio, double Jersey ice cream

BASQUE CHEESECAKE
Forced Yorkshire rhubarb, compote

MOLTEN MIDDLE CHOCOLATE PUDDING
Madagascan vanilla ice cream, fresh berries

2 COURSES £25.00 / 3 COURSES £30.00