

**This menu is good for: Evenings in December –
2 courses £23, 3 courses £25**

Now on tap: Wylam Brewery Gold Tankard ABV 4% £2.80

Made with all gold ingredients - Pale Malt, Golden naked oats, First Gold Hops, with a Willamette hop finish. Fresh clean flavour with a hint of grapefruit. Best matched with Pork shoulder.

First Course

Soup of the day
Lartington Hall Estate venison mince, leek pudding
Bob Stanbridge's famous wild boar pie
Wild duck salad, beetslaw, spiced cranberry
Prawn cocktail
½ dozen Carlingford oysters 'as they come'
Cullen skink, poached egg
Julia Cammis's Durham Cow Blue Cheese waldorf salad
Pressed Coronation chicken
Smoked salmon, tomato salad, horseradish

About: Our oysters

We source all of our oysters from either Carlingford, Northern Ireland, or Lindisfarne, Northumberland. Both family run companies, they deliver daily to ensure freshness. The oysters lie in fine mesh bags lying on inter-tidal trestles, using only the natural resources of the cool, pure waters for their food; they can take up to four years to reach maturity.

Second course Meat

Judith Dryden's Kelly Bronze turkey, roasties, creamed sprouts, bread sauce, chestnuts
Roast chicken, venison stuffing, leek pudding, greens, gravy
Mutton hotpot, roast root veg
Neasham Farm beef and oyster pie, chips
Rabbit and black pudding casserole, bubble and squeak, Yorkshire pudding

About: Our beef

Neasham Farm beef by Robin Hirst. Selected from Beef suckler herds, naturally grazed and traditionally finished. All of the cattle are born, reared and finished in the pastures of the North East.

Second course Fish & Vegetarian

Roast pollack, chips, peas, lobster tartar
Salmon 'coq au vin style', rapeseed mash, greens
Smoked haddock pan haggerty, mature cheddar
Fish pie, crab crust, thick cut chips
Chestnut and pearl barley risotto, beetroot
Broccoli, Durham Blue Cheese and potato bake

Second course Salads

Wild duck salad, beetslaw, spiced cranberry
Durham Cow Blue Cheese waldorf salad
Smoked salmon, tomato salad, horseradish

Extra Vegetables

Honey roast parsnips	Creamed sprouts
Mashed potato	Roast carrots and beetroot
Hand-cut chips	Braised cabbage
All £2.50 extra	

About: Our veg

All of our veg is sourced from British farms, and then collected by Bill in our little oldfields van every morning from the veg market at Team Valley in Gateshead. Give him a toot if you see him!

Puddings

Christmas pudding, rum and raisin sauce
Archers Jersey ice cream with Eccles cakes
Sherry trifle
Grilled banana and golden syrup loaf, Walworth Gate ice cream
Sticky toffee pudding
Mulled wine fruit salad, Rock Farm cream
Chocolate mousse, home-made shortbread
White chocolate and baileys sundae
Cranberry jam tart, ice cream
British cheeseboard (add £2,00) – see opposite
Rum Baba, lemon, vanilla

British Cheeses

Our selection of 3, with hand-made biscuits, unless preference stated.

Chosen from:
Wensleydale
Cornish Yarg
Golden Cross goats cheese
Durham Cow Blue
English cheddar