



TASTING MENU

£80pp – including wine pairing £105pp

This menu has been put together with locality and provenance at the forefront, we use typical dishes and ingredients from the region and carefully craft them to still have them home comfort feels, but with style and elegance of these castle walls.

Beautifully paired with our prime choice selection of 4 wines



BREADS

Fresh Homemade Sourdough made
with Allendale Ale & whipped butter

CHICKEN & HAM PRESSING (GF)

Egg Yolk Mayonnaise - Baby Vegetables - Nasturtium - Golden Raisin -
Curry Oil

Morande Estate, Pinot Noir, 2024
ACONCAGUE, CHILE

KING SCALLOP BOUDIN (GF)

Cauliflower-Hazelnut-Chive-Pork Crackling
Serra Da Estrela Albarino 2024
GALICIA, SPAIN

CHALK STREAM TROUT (GF)

Pea Beurre - Confit Ratte - Shimej
Pratello, Lugana Catulliano 2024
LOMBARDY, LAKE GARDA, ITALY

NORTHUMBERLAND BEEF (GF)

Fillet - Cheek - Confit Carrot - Parsley

DARK CHOCOLATE DELICE

Mint - Chocolate Soi
Muscat de Frontignan 2022
CHATEAU DE STONY, LANGUEDOC ROUSSILLON, FRANCE

CHEESE COURSE (OPTIONAL)

£9pp Supplement



V = Vegetarian VE = Vegan GF = Gluten Free GFA = Gluten Free Available N = Contains Nuts DF = Dairy Free
Dishes can be tailored to suit most dietary requirements upon request. If you have any allergies or dietary needs,
please inform a member of our team. We will do our very best to accommodate your request.

A 10% discretionary service charge will be added to your bill. This charge is distributed entirely to our staff.