

STARTERS

Fresh white crab, brown shrimp, salmon parfait, grapefruit, avocado, baby herbs
£12.00

Cream of white onion soup, cheese on toast and crispy kale
£9.00

A coconut and lemongrass risotto, glazed shitake mushrooms, miso and olive oil
£11.00

Burrata cheese, heritage tomatoes, dried olives and basil, bloody Mary dressing
£11.00

Gin cured chalk stream trout, lime emulsion, crispy capers, caviar, blini
£12.00

Duck liver parfait, new season rhubarb, quince and sourdough toast
£11.00

MAIN COURSES

Chargrilled sirloin, mushroom, tomato, onion rings, triple cooked chips, rocket salad,
peppercorn sauce or café de Paris butter
£32.00 (**£7.50 supplement on dinner inclusive packages**)

Chateaubriand for two served with onion rings, triple cooked chips,
tomato, mushroom, rocket salad, peppercorn sauce or café de Paris butter
£70.00 (**£10.00pp supplement on dinner inclusive packages**)

Herb roasted rib of pork, bubble and squeak croquette, black pudding purée,
leek, wild mushrooms and a sherry sauce
£24.00

A pithivier of Allison's garlic cheese, peas, spinach and mint, asparagus,
new potatoes, smoked almonds and a tomato hollandaise
£20.00

Roast loin of cod, crushed peas, salt and vinegar potato terrine, samphire, curry sauce and scraps
£24.00

Roasted breast of duck, potato rosti, chicory, artichoke, carrot purée and a bitter orange jus
£25.00

Pan fried fillet of halibut, herb crushed potatoes, baby leeks, celery, and creamed mussels
£25.00

DESSERTS

Limoncello tiramisu, lemon curd white chocolate, matcha tea
£9.00

Basque cheesecake, apricots, and honey
£9.00

Choux bun, caramel, peanut, and milk chocolate
£9.00

Brandy snap basket, selection of ice cream and sorbets
£9.00

Sticky toffee pudding, toffee sauce, popcorn and vanilla ice cream
£9.00

Selection of local cheese, fruit, celery, chutney, and sourdough crackers
£11.00 (£2.00pp supplement on DBB rates)

Teesdale Blue

A handmade semi-soft cheese. It has a top note of cream, complemented by the deep rich blue undertone. Mild when young but as it matures it develops a strong ripe taste!

Barney Brie

Our farmhouse brie is a representation of our region. We don't use cultures to create the usual white coat. Instead, our cheese develops a natural rind influenced by the flora and fauna of Teesdale, making this a unique cheese with an interesting new look. Closest Brie would perhaps be a Loire Valley Brie.

Doris

Doris is our first move from semi-soft cheese. This semi-hard cheese has a crumbly interior like a crumbly dale's type cheese in texture, with a buttery edge finished off with our signature unique rind.

Allison's Garlic

Allison's garlic is a young fresh cheese made with mulberry milk from the family farm.