

STARTERS

Pressed terrine of pork, ham and duck liver with a celeriac remoulade, fig, hazelnut and a mini focaccia loaf	£10.50
Wild mushroom velouté with confit potato, truffle and butter bean hummus	£8.50
Twice baked gruyere and sage souffle with a mornay sauce and tomato chutney	£11.00
Pan seared scallops with nduju sausage, greens beans and a whipped scallop roe and nori (£3.00 supplement on dinner inclusive rates)	£14.00
A risotto of salt baked beetroot and horseradish cream	£9.50
A salad of home roasted smoked salmon, anchovies, romaine lettuce, parmesan, croutons, and yogurt	£11.00

MAIN COURSES

Chargrilled fillet of beef served with potato and root vegetable dauphinoise, roasted shallot, spinach, pancetta and a bearnaise sauce (£10.00 supplement on dinner inclusive packages)	£34.00
Chateaubriand for two served with onion rings, triple cooked chips, tomato, mushroom, watercress and a bearnaise sauce (£7.50per person supplement on dinner inclusive packages)	£60.00
Roasted haunch of venison with a venison pithivier, chestnut and sage mash, parsnip, pear, savoy cabbage and a redcurrant sauce	£24.50
A sweet potato and lentil dahl with onion bhaji, pistachio and cauliflower rice and a naan bread	£19.00
Tempura monkfish cheek with cod goujons, king prawn, pea purée, charred lemon, saffron aioli and French fries	£19.00
Roasted breast of chicken with a pommery mustard mash, honey roasted winter vegetables and a mushroom and champagne sauce	£21.00
Pan fried fillet of seabass with a potato rosti, bok choy, kimchi and a soy, lime and chilli sauce	£23.00

SIDES - £4.00 each (Not included in dinner inclusive packages)

French fries

Triple cooked chips

Honey roasted vegetables

Buttered spinach

DESSERTS £8.00

A 70% dark chocolate and mint fondant with mascarpone and a chocolate crème anglaise

Praline crème brûlée with chocolate shortbread and cookie dough ice cream

Sticky toffee pudding with salted caramel sauce, popcorn, and clotted cream ice cream

A soft-shell pavlova with pistachio cream, winter fruits, sloe gin and spiced crumble

A selection of local cheese, fruit, celery, chutney and sourdough crackers
(£2.00 supplement on dinner inclusive packages)

White Hilton

A handmade creamy semi-soft white cheese with a rich and lingering flavour. The naturally grown rinds adds a nutty quality to the taste. Named after the village of Hilton in Teesdale. The home of the family dairy farm for five generations.

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 similar to crumbly dale's type cheese in texture, with a buttery edge finished off with our signature unique rind.

Cotherstone Cheese

Semi hard cheese made from full fat Jersey cow's milk.