

Northern Counties Club

Starters

Veloute of celeriac, wild mushrooms, truffle

Pressing of pig, pea salad, black pudding Scotch egg, apple gel

Brandade of salt cod, salt cod bon, charred leeks, apple

Selection of salads, cured seafood and charcuterie, served from the cold table

Main Courses

Poached lamb loin, confit lap, spiced sweetbreads, puy lentil and tarragon consommé

Fillet of wild bass, celeriac, pancetta, wild mushroom reduction

Hadrian heritage sirloin steak, hand cut chips, peppercorn sauce (£4.00 supplement)

Selection of salads, cured seafood and charcuterie, served from the cold table

Desserts and Savoury

Caramelised lemon tart, rhubarb, ginger

Textures of apple

Wild mushroom bone marrow on toast

Club cheeseboard

Three Courses £18.50 ~ Two Courses £15.50 ~ One Course £10.00

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients.

Guests concerned about the presence of allergens in our food are welcome to ask the assistance of our kitchen team before ordering.