



Starters

Roast apple & parsnip soup, warm baked bread	£4.95
Pan fried garlic king prawns on jalapeño & cheddar bread	£6.50
Pork and ham terrine, pease pudding & toasted brioche	£6.25
Smoked salmon & salmon fish cake, poached egg, sautéed greens, fish cream & truffle oil	£6.50
Mixed vegetable mezze board & flat bread (Carrot salad, baba ganoush, feta salad, hummus, stuffed peppers, halloumi & falafel)	£6.50
Lamb koftas, tzatziki, feta & red onion salad, jalapeños & tortillas	£6.50
Home baked bread, olive oil & balsamic vinegar, olive tapenade	£4.50
Mixed olives, sunblush tomatoes & caper berries	£4.50

Main Courses

Traditional roast turkey, pigs in blankets, cranberry & sage stuffing roast & mashed potatoes & pan gravy	£13.95
Duo of lamb (lamb cutlet & stuffed roast loin of lamb) dauphinoise potatoes braised red cabbage, port wine jus	£17.95
North sea beer battered haddock, fat chips, minted mushy peas	£12.95
Chicken béarnaise, parmesan & rocket salad, fries, béarnaise sauce	£14.95
Confit duck leg, puy lentils, Pancetta, green beans, dauphinoise potatoes & duck egg	£16.50
Grilled haddock & lobster, samphire grass, prawn & mussel bisque, charred leeks & creamed mashed potatoes	£17.50
6oz fillet of beef, Petit Pois a la Francaise, confit beets, roast shallots, piccolo parsnips dauphinoise potatoes	£24.95
Mediterranean cream cheese cannelloni, chestnut & parmesan crumb, light tomato sauce	£12.95
Spicy bean burger, cheese, relish, garnish & fries	£12.95

Grill (Locally sourced County Durham beef)

8oz classic steak burger, garnish, cheese, relish & fries	£12.95
8oz sirloin steak, slow roast tomato, flat mushroom, house salad & fat chips	£20.95
10oz ribeye steak, slow roast tomato, flat mushroom, house salad & fat chips	£23.95
6oz fillet steak, slow roast tomato, flat mushroom, house salad & fat chips	£24.95

Sauces

Madeira, peppercorn, wild mushroom, Dijon, béarnaise	£2.95
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Side Orders

Basket of fat chips, garlic mayonnaise	£2.95
Basket of French fries, garlic mayonnaise	£2.95
Sautéed chestnuts, sprouts, carrots & pancetta	£2.95
House salad	£2.50
Parmesan rocket & sunblushed tomato salad	£2.50
Braised red cabbage	£2.50
Beer battered onion rings, garlic mayonnaise	£2.95

We aim to use local produce from within 20 miles of the Hotel.
If you have any special dietary requirements please tell a member of staff.



Desserts

£5.95

Christmas pudding & brandy sauce
Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Baked winter berry cheesecake, compote of berries, cinnamon ice cream
Glazed lemon tart, lemon curd, raspberry & sorrel sorbet
White chocolate panna cotta, salted caramel ice cream, honeycomb,
chocolate brownie, chocolate soil
Selection of mixed ice cream

Neil & Carol's Parlour Made cheeses, Sedgefield, Co. Durham

£7.95

With celery, balsamic onions, home made bread, biscuits & chutney
All cheeses are suitable for vegetarians



Mordon Blue - 2012 British Cheese Awards Medal winner, 2013 Great Taste Awards - 2 gold stars
A hand made blue veined soft cheese with a buttery flavour and creamy texture with an aromatic tang. This cheese will also develop a stronger flavour over time if preferred.



Durham Camembert

A hand made soft surface mould ripened cheese made to a Camembert recipe, but with a mild flavour which develops over time.



Farmhouse White (unpasteurised)

A hand made traditional farmhouse white cheese made to a Cheshire style recipe. It has a mild, creamy flavour and a slightly crumbly texture. This cheese is ripened in the same store as Mordon Blue and develops a lovely natural rind.



Mordon Ruddy (unpasteurised)

A traditional hard farmhouse style cheese with a slightly nutty/butterscotch flavour and a deep red colour. This cheese is cloth bound and matured for up to 6 months to achieve a fuller flavour.



Mordon Isle - 2015 British Cheese Awards Bronze Medal for Best New British Cheese

A semi-soft, continental style cheese with a mild flavour and a sweet aroma.
Rubbed with cold pressed rapeseed oil and matured for 2 months.

Coffee

Cappuccino, Latte, Mocha, Espresso, Americano, Hot Chocolate, Speciality Teas