



PDR SET MENU 1

£55.00 per person

GOTHAM CURED SALMON lemon mayonnaise, cucumber, dill

BUTTER ROASTED CHICKEN fondant potato, wilted greens, red wine

NUTMEG CUSTARD TART



PDR SET MENU 2

£65.00 per person

GRILLED MARINATED BEETROOTS horseradish cream, shallots, hazelnuts

STEAMED FILLET OF HALIBUT casserole of mussels, white beans, parsley

LEMON MERINGUE PIE



PDR SET MENU 3

£75.00 per person

SCALLOP CRUDO buttermilk, citrus, olive oil

AGED BEEF FILLET WELLINGTON maderia sauce, gratin dauphinoise

80% DARK CHOCOLATE NUT PRALINE candied zest



VEGAN / VEGETARIAN MENU

£55.00 per person

MORPETH LEEK AND WOOLER POTATO SOUP chives, sourdough croutons

CRUSHED ROOTS AND TYPE PITHIVIER braised lentils, roscoff onion, pumpkin seed oil

CHOCOLATE MOUSSE almonds, dates, coconut

Fish may contain bones. Please inform us of any allergies you may have.

An optional service charge of 12.5% will be added to your bill.

vg = vegan · v = vegetarian · gf = gluten free