

## **A la Carte** **Evening Menu**

### **Starters**

Soup of the Day served with Rustic Bread and Butter (V)  
£4.95

Percy Special Terrine with House Chutney and Paprika en Croute  
£6.50

Smoked Rump Steak, Blanched and Peeled Vine Tomatoes glazed with a Hot Honey and Mustard Dressing  
£7.25

Parmesan Crusted Scallops, Orange Puree and a Tomato and Chilli Jam  
£7.50

Smoked Salmon with Poached Percy Quail Eggs and a Chervil and Lime Gel  
£6.95

Trio of Pickled Baby Vegetables paired with their own Gel, Charred Cauliflower and a Zested Parsley Greek Yoghurt (V)  
£5.50

### **Main Courses**

Sautéed Seabass with Cardamom Rice, Glazed Pak-Choi and Garlic Cream Sauce  
£13.95

Thai Spiced King Prawns on a Bed of Coconut and Lemon-Grass Linguini  
£15.50

8oz Bistro Rump Steak, Slow Cooked Garlic and Rosemary Tomatoes, Roasted Mushrooms, Pont Neuf Potatoes and a Peppercorn Sauce  
£19.95

Pan Rendered Rump of Lamb cooked Pink, Blackberry Croquette, Heritage Carrots with Pea Puree and a Mint Jus  
£15.50

Mixed Vegetable Sweet Chilli Stir-Fry (V)  
£12.50

Roasted Duck Breast, Spring Onion and Butter Wilted Savoy Cabbage with Chilli and Ginger Noodles and Plum Jus  
£16.50

*"Our dishes on the menu are changed regularly to reflect meats, fish and vegetables that are in season. The freshness of our food is paramount, some dishes may take a little longer to prepare but we believe the wait is worth it.*

*Herbs are picked from our own vegetable trug's and we have the freshest quails eggs in Northumberland from our very own flock."*

***If you have any allergens or intolerances please speak to a member of staff.***