THE GEORGE RUNCIMAN RESTAURANT

The Robert Parker Collection Signature Dish

Pan Seared King Scallops

Glazed Pork Belly, Jerusalem Artichoke, Crosnes, Sherry Vinegar, Hazelnut Vinaigrette **£14.95**

Duck Liver, Smoked Bacon & Pistachio Parfait

Textures of Cherries, Toasted Smoked Bacon Brioche £10.00

Wild Mushroom Veloute Woodland Mushrooms, Mustard Cream, Truffle Oil, Cobb Nut Crumble £8.50

Rabbit & Black Pudding Bon Bon

Red Cabbage Slaw, Cider Gel, Pigs Skin £10.00

Alnwick IPA Cured Salmon Salmon Tartare, Quick Pickles, Seaweed Salad Cream £11.00

Goats Curd Cheese Cake Heirloom Beetroot & Orange Salad, Hazelnut Crumble £9.50

Local Suppliers

Carroll's Heritage Potatoes Warren Butterworths Swallows of Seahouses Frank Round, Shields Quay Doddingtons Dairy Ringtons Tea & coffee

Please speak with a member of staff before ordering if you have any food allergies or intolerances.

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Seared Fillet of Beef Pont Neuf Potatoes, Truffled Wild Mushrooms, Slow Dried Cherry Tomatoes, Crispy Shallots £29.95

Pan Seared Salmon Steak

Pickled Cockles, Spiced Cauliflower Puree, Tempura Battered Sweet Potato £24.95

Seared Loin of Venison

Braised Red Cabbage, Parsnips, Salsify, Venison Sausage, Poached Brambles and Dark Chocolate Jus £27.95

Open Lasagne of Provençale Vegetables

Tomato Fondue, Aged Parmesan, Baby Basil £18.95

Pan Roasted Chicken Breast

Smoked Garlic Pomme Puree, Heirloom Carrots, English Parma Ham Chard £23.95

Pan Roasted Fillet of John Dory

Fricassee of Woodland Mushrooms and Pumpkin, Braised Oxtail, Tender stem Broccoli with Split Pumpkin Seed Jus £27.95

Side Orders £4.00

Rosemary & Rock Salt Hand Cut Chips

Buttered Seasonal Vegetables

Minted Carroll's Heritage Potatoes

Green Beans & Sweet Shallots

Guests on dinner inclusive package get an allowance of £40pp (excludes side dishes and coffee)

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Baked Lemon Cream Earl Grey Meringues, Confit Lemon £8.95 (Sharp & Fruity)

Dark Chocolate & Brown Butter Ganache Glazed Fig, Blackberries, Clotted Cream Ice Cream £10.00

Vanilla Pannacotta Mulled Wine Soup, Poached Winter fruits, Ginger Ice Cream £9.25

Alnwick Rum & Banana Pan Perdu Pudding Pineapple Salsa, Cardamon & Saffron Ice Cream £8.50

> Chefs Choice of English Cheeses Choice of 3 Cheeses £10.95 Choice of 6 Cheeses £12.95 Choice of 9 Cheeses £14.95

Doddingtons Ice Creams & Sorbets

Please Ask for Todays Flavours £7.00

Cafétière of Coffee and Homemade Petit Fours £5.95 Candyfloss Macaroons, Honey Truffles, Toasted Marshmallow