

A NORTHUMBRIAN EVENING
WITH AD GEFRIN

£82 PER PERSON

THE MENU

Buttered English asparagus, quail's eggs, pancetta hollandaise
Swap your hollandaise for Bearnaise instead to be vegetarian

Roast locally sourced sirloin of beef, pan Haggerty potatoes, bone marrow jus,
thyme roasted baby carrots.

Twice baked Northumberland cheese souffle, black truffle and leek fondue (V)

Dark chocolate mousse, Flyte ice cream, hazelnut crunch, Calamansi gel.

THE DRINKS

Thirlings Hugo Spritz
Thirlings Gin, Elderflower, fizz

Freezer Door Martini
Thirlings Gin, Gherkin brine, Vault Coastal Vermouth

Miso Gold Rush
Tácnbora blended whisky, miso, honey, lemon, sesame

Flýte
served over ice

[V] Vegetarian – Please inform your event coordinator of any allergies or dietary requirements at time of booking. While we take all reasonable steps to avoid cross-contamination, we cannot guarantee that any of our dishes are completely free from allergens. All prices are inclusive of VAT.

