JESMOND DENE HOUSE

November Set Menu

2 COURSE £28
3 COURSE £34

Marinated Olives 4.5
Homemade Focaccia 5

STARTERS

Spiced Parsnip Soup, Crispy Peelings, Coriander Oil with Focaccia (V) (VE)* (GF)*
Charred Fillet and Tartare of North Sea Mackerel, Beetroot, Orange, Sea Purslane (GF)
Wild Mushrooms on Toast, Confit Egg Yolk (V) (GF)*
Pan Roasted Breast of Wood Pigeon, Jerusalem Artichoke, Hazelnut Vinaigrette (GF) (contains nuts) **(+£3 supplement)**

MAINS

Crispy Belly of Free Range Pork, Black Pudding Bon Bon, Burnt Apple, Celeriac (GF)*
Grilled Fillet of Lemon Sole, Herb Gnocchi, Lemon & Brown Shrimp Beurre Blanc
Open Lasagne of Butternut Squash, Spinach & Chestnut, Aged Parmesan, Cep Velouté (V)
Flat Iron Steak, Pomme Anna with Chive & Truffle Emulsion, Café de Paris Butter, Watercress Salad (GF)* **(+£8 supplement)**

SIDES

Fried Potato, Truffle Emulsion, Chive, Aged Parmesan **10**
Tender Stem Broccoli, Toasted Almonds, Shallot Butter **8**
Maple Roasted Pumpkin, Crispy Sage **8**

DESSERTS

Dark Chocolate Truffle Torte Spiced Poached Pear, Ginger Caramel, Oat Crumble (VE) (V)(GF)
Pistachio & Cherry Bakewell Tart, Cherry Sorbet
Selection of Ices and Sorbets
3 Cheese Selection, Treacle & Walnut Bread, Fig Relish, Sourdough Crackers (GF)*(V) (contains nuts) **(+£4 supplement)**