

Dinner Menu  
August 2012  
Twenty Nine Pounds

Spinach and Nasturtium Risotto With  
Free Range Poached Egg With Shaved Northumbrian Cheese

Smoked Salmon With Shrimp, Lobster And Crab –  
Parsley, Mint and Anchovy Salsa

Salty Feta And Sweet Water Melon –  
Olives, Basil and Vine Tomato Salad

Grilled Local Prawns With Garlic And Chilli  
Cous-Cous and Lemon Butter Sauce

Puree Broccoli and Stilton Soup  
With Herbs and Croutons

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Citrus Fruit Water Ice

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North Shields Monkfish Tail With Chorizo –  
Mussels, White Wine, Tomato Concasse and Chive Sauce

Surf & Turf (Prime Sirloin With , King Prawn And Crayfish)  
In A Garlic Cream Butter Sauce With Glazed Asparagus

Hope House Farm Organic Texal Cross Lamb With Glazed Root Vegetables  
Rosemary Potatoes and Roast Juices

Pan Fried Chicken Supreme With Asian Spices,  
Basmati Rice And Grilled Flat Bread

Slow Cooked Rare Breed Hope House Farm Pork  
With Cabbage And Smoked Bacon, Black Pudding Mash With Crackling

(v) Baked Artichokes With Peas, Mint And Parsley  
Served With Citrus Cous-Cous

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Followed By A Selection of Sweets

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Freshly Brewed Coffee

**On Sunday, Monday and Tuesday Evenings, this menu is on "Special Offer" £45.00 for two persons  
inclusive of a Bottle of House Red, Rose or White Wine**

