

"I drink Champagne when I win...
I drink Champagne when I lose."
(Napoleon Bonaparte)

Silk Room

"My only regret is that I did not
drink more Champagne"
(Marlene Dietrich)

Aperitifs

Blushing Bubbles
of Raspberry Gin
& Prosecco
£7.50

50ml Tanqueray Gin
& Elderflower Tonic,
Rose Petals & Raspberry
£8.95

Restaurant & Champagne Room

FOOD MENU

Snacks

Artisan Bread,
Marinated Olives,
Balsamic & Olive Oil
£5.95

Marinated Mixed
Olives, Thyme &
Rosemary
£3.95

STARTING BOARDS

Chicken Liver &
Button Mushrooms Pate
£7.50

Pressed Duck, Fig
& Pistachio Terrine
£7.95

Mezze Platter
Smoked Harissa Hummus,
Baba Ganoush & Tzatsiki
£6.95

STARTING PLATES

Tomato, Mozzarella
& Pine Nut Salad
£6.95

Sauteed Wild Mushrooms,
Wholemeal Bread & Tarragon Cream
£6.95

King Scallops,
Smoked Chorizo & Pea Purée
£11.95

Sauteed King Prawns,
Wild Garlic Cream
& Tomato Salsa
£10.95

Scottish Smoked Salmon,
Crayfish, Wholemeal Bread,
Lemon & Dill
£8.95

MAIN COURSES

Wild Venison Sausage,
Chive Mashed Potato & Red Wine Gravy
£14.95

Pan Seared Breast of Chicken, New Potatoes,
Red Cabbage, Mushroom & Tarragon Cream
£15.95

Porcini & Ricotta Ravioli,
Mozzarella, Mushrooms & Pesto Oil
£14.95

Salmon Fillet, Seasonal Greens,
Crushed New Potatoes, Mustard Seed Jus
£16.95

Cumin Spiced Butternut Squash
& Lentil Vegan Tarte, Tomato Salsa
£14.95

Northumbrian Shank of Lamb Slow
Cooked on the Bone, Chive Mashed
Potato, Pea Purée & Rosemary Jus
£18.95

"Champagne makes you feel
like it's Sunday"
(Marlene Dietrich)

Steamed Fillets of Sea Bass,
Pancetta & Pesto Gnocchi
£18.95

"Come quickly,
I am tasting the stars!"
(Dom Perignon)

THE GRILL

6oz RUMP STEAK
£15.95

18oz TOMAHAWK STEAK
£34.95

8oz CENTRE CUT FILLET STEAK
£27.95

All of our beef is locally sourced from Northumbrian
Farms who select only grass fed & naturally reared
beef, traditionally dry-aged for a minimum of 35 days
on the bone to give it the finest flavour.

8oz SIRLOIN STEAK
£22.95

Sautéed King Prawns £4.95

Mushroom Sauce £2.95

Peppercorn & Brandy Sauce £2.95

Garlic Cream & White Wine Sauce £2.95

(All Steaks served with Mushrooms, Tomatoes and Home-made Chunky Chips)
(Tomahawk Steak subject to availability)

DELICACIES

LOCAL WHOLE LOBSTER - 1.2lbs
Garlic Butter Sauce
(Subject to Fisherman's catch)

Pot Caught whole local Lobster from clear, pure sea
waters off the coast of Northumberland and landed in
small in-shore fishing boats. Lobsters are prized by chefs
all over the world and Lobsters caught off the North
Eastern coast of England are arguably some of the best.

Lobster meat is low in fat and carbohydrates and is one
of the healthiest and leanest proteins available. Lobster
is rich in Omega 3 and Vitamins A & B and is lower in
calories than a skinless chicken breast.

At Silk Room the whole Lobster is pot boiled and simply
served with a garlic butter sauce & hand-cut chips.

£39.95

FAMOUS KOBE WAGYU BURGER
Hand Cut Chips,
Homemade Relish

Widely accepted as the most expensive &
succulent meat in the world. The cattle are reared
in Kobe, Japan & massaged daily & fed on beer until
they weigh three quarters of a tonne.

This exceptional upbringing gives the meat its
unique richness, tenderness & unique cost. To sample
this burger in Knightsbridge in London will set you
back £65.00.

Wagyu is also the only beef in the world scientifically
proven to reduce cholesterol levels & first went on
sale in Harrods in 2003.

£19.95

KANGAROO FILLET STEAK
Caramelised Pears,
Pancetta Port & Redberry Jus

Kangaroo meat forms an important part of the
traditional Australian Aboriginal diet and is called Kere
Aherre by the natives of Central Australia.

The Kangaroo was first discovered by Europeans in
1770 by Captain James Cook on the banks of the
Endeavour River when he was exploring Australia and
still to this day is the only large animal in the world to
use hopping as a means of locomotion.

Kangaroo is a red meat high in protein, low in fat
and rich in iron giving it a dark appearance similar to
roast beef. It is best cooked medium rare.

£21.95

Hand-Cut Chunky Chips £3.50
Garden Salad £3.50
Beer Battered Onion Rings £3.50

SIDE DISHES

Mixed Seasonal Vegetables £3.50
Crushed New Potatoes £3.50
Rocket & Parmesan Salad £3.50