

"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
£8.95

50ml Tanqueray Gin
& Elderflower Tonic,
Rose Petals & Raspberry
£9.95

Restaurant & Champagne Room

FOOD MENU

Snacks

Artisan Bread,
Marinated Olives,
Balsamic & Olive Oil
for 2 £6.95

Marinated Mixed
Olives, Thyme &
Rosemary
£3.95

STARTING BOARDS

Chicken Liver, Thyme
& Button Mushrooms
Pate
£7.95

Mezze Platter
Smoked Harissa Hummus,
Baba Ganoush & Tzatsiki
£7.95

STARTING PLATES

Sautéed Wild Mushrooms,
Wholemeal Bread & Tarragon Cream
£7.95

King Scallops,
Smoked Chorizo & Pea Purée
£12.95

Sautéed King Prawns,
Wild Garlic Cream
& Tomato Salsa
£11.95

Scottish Smoked Salmon,
Crayfish, Wholemeal Bread,
Lemon & Dill
£10.95

MAIN COURSES

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

Porcini & Ricotta Ravioli,
Mozzarella, Mushrooms & Pesto Oil
£15.95

Pan Seared Breast of Chicken, New Potatoes,
Red Cabbage, Mushroom & Tarragon Cream
£16.95

Steamed Fillets of Sea Bass,
Pancetta & Pesto Gnocchi
£19.95

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

Northumbrian Shank of Lamb Slow
Cooked on the Bone, Chive Mashed
Potato, Pea Purée & Rosemary Jus
£22.95

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

THE GRILL

8oz CENTRE CUT FILLET STEAK
£29.95

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
£25.95

Sautéed King Prawns £5.95

Mushroom Sauce £3.50

Peppercorn & Brandy Sauce £3.50

Garlic Cream & White Wine Sauce £3.50

(All Steaks served with Mushrooms, Tomatoes and Home-made Chunky Chips)

DELICACIES

8oz FAMOUS KOBE WAGYU BURGER
Hand Cut Chips,
Homemade Relish

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

This exceptional upbringing gives the meat its
unique richness, tenderness and unique cost.
Wagyu is also the only beef in the world scientifically
proven to reduce cholesterol levels and first went on
sale in Harrods in 2003.

£19.95

8oz KANGAROO FILLET STEAK
Caramelised Pears,
Pancetta Port & Red berry 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.

£23.95

SIDE DISHES

Hand-Cut Chunky Chips £3.95
Garden Salad £3.95

Mixed Seasonal Vegetables £3.95
Rocket & Parmesan Salad £3.95