

The Bishops

Starters

English pea and ham soup

ham hock, pea shoots

potted crab

shaved fennel, pickled cucumber, sourdough croutons

confit duck and orange terrine

cherry gel, chervil, brioche

cold poached salmon

dressed asparagus, hollandaise, tarragon oil

goats cheese pannacotta

sun blushed tomato salad, tapenade

Mains

roast rump of lamb

roasted root vegetables, confit potatoes, mint jus

pan fried halibut

heritage potatoes, spinach, mussel broth

oven roasted fillet of beef

rosti potato, seasonal vegetables, red wine jus

confit duck leg

lyonnaise potatoes, fine beans, orange jus

heritage beetroot tart tatin

glazed Northumbrian cheese, tomato chutney

Desserts

dark chocolate delice

baileys ice cream, peanut brittle

trio of desserts

brulee, apple crumble, chocolate delice

tasting of strawberry

cheesecake, sorbet, Eton mess

selection of English and French cheese

grapes, celery, chutney

pineapple tart Tatin

citrus ice cream

£49.50pp

Please choose three starters, three mains and three desserts from the menu above.

A pre order will be required from all parties dining from this menu.

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.