

# BEWICKS

£48pp

*Wine Flight £28*

## Pre Meal

Tartlet of cured Ham, Poached Pear & Darling Blue Cheese

Red Onion, Beetroot & Walnut Petit Tarte Tatin (vegan)

Our 'Canny Sourdough' with roast garlic & chive butter

## Oyster

Lindisfarne Oyster

Caviar of Seabanks Raspberry Vinegar & Citrus, Dill Oil

£5

## Starters

Coquet Valley Partridge, Poached Pear, Walnut Ketchup & Game Bon Bon

Butter Poached Scallops, Roe Soubise & Tuile, Pickled Carrot £2

North Sea Squid, romesco sauce, salsify & celery

Tartare (vegan)

## Mains

Petit Salmon en Croute, Grilled artichoke & Spring Onion, leak Volute

Clennell Estate Pheasant Ballotine, Buttered Kale, Pickled Beetroot & Pomme Puree

Beetroot Carpaccio, Miso Pomme Parve, Pickled Mushroom & fungi  
Consommé (Vegan)

Game Tortellini, Parmesan, Chicory & Fresh Winter Truffle £7

## Pre-Dessert

Carrot & Orange Sorbet, Seabanks Cold Pressed Rapeseed

## Desserts

Hot Toddy

Banoffee Pie, Banana & Peanut Butter Ice Cream

Poached pears, winter berries, Fruit Cake Crumb (Vegan)

Sticky Toffee Pudding

*12,5% Service charge will be added to your bill*