

**Sustainable British luxury.**  
restaurant | pub | rooms

**BREADS**

Sourdough, chicken butter £5  
Potato scone, Beauvale blue, crispy onions £9

**SNACKS**

Cheese doughnuts £5  
*black truffle supp +£5*  
Turkey & cranberry croquette £5  
Pork scratchings £4  
Potato & caviar £10  
BBQ tartare, beer tapioca £5  
Popcorn, avocado, tomato £4

**STARTERS**

'Mother' £18  
*celeriac, apple, dates, truffle*  
Chestnut soup, heather honey £12  
Rabbit terrine, pease pudding £22  
Orkney scallop, leek, horseradish £22  
Prawn cocktail £20  
*caviar supp +£10*

**MAINS**

Potato, Jerusalem artichoke, white truffle £45  
'Lobster wagyu' £45  
Mac & Cheese 'our way' £18  
*black truffle supp +£20*  
Beef & lardo burger, Oglesfield cheese, triple-cooked chips £20  
Fish & chips, mushy peas £22  
*curry & tartare sauce*  
Turkey & all the trimmings £30  
Salt-aged duck breast, potato cake, treacle onions £32  
Mushroom & shallot tart £20  
Roast turbot, pickled kohlrabi & dressed crab £42

Glass of English Sparkling £9  
*Adam Handling's own label, Kent, England - NV 125ml*

Mulled wine £7  
*Red wine, Cognac, secret spice mix*

Chocolate orange Alexander £11  
*Brandy, cream liqueur, chocolate orange cream*

Mulled cider £7  
*Aspall cider, Calvados, festive spice mix*

Penicillin £12  
*Scotch, Ginger liqueur, Islay whisky*

**SIDES**

**all at £5 each**

Millionaire potatoes  
Spiced red cabbage  
Chicory & pear salad  
Sprouts & bacon

**PUDDINGS**

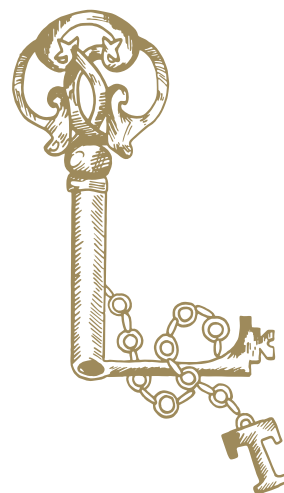
**all at £10 each**

Chocolate & clementine tart  
The Loch & the Tyne mulled wine trifle  
Christmas pudding & vanilla foam

**FINISH WITH CHEESE**

**(for sharing)**

The Loch & the Tyne cheeseboard £24  
Whole baked Rollright £24



*by Adam Handling*

Bedrooms and suites upstairs starting at £250 per night.

If you have a food allergy or intolerance, please tell us when placing your order.

A discretionary service charge of 12.5% will be applied to your bill. All prices are inclusive of VAT.