

Stargazing Supper

STARTERS

Soup Of The Day

warm sourdough & durham
butter

Crispy Pork Belly

panko crusted pork belly, asian
slaw & teriyaki sauce

Smoked Salmon & Prawns Salad

dressed mixed leaves with a
balsamic glaze

MAIN

Slow Cooked Featherblade Steak

red wine gravy, parmesan infused mash & braised carrots

Prosciutto Wrapped Cod

confit new potatoes, shellfish bisque, shrimps, peas & confit cherry
tomatoes

Tomato Risotto

confit cherry tomatoes, sundried tomatoes, baby bocconcini, fried
zucchini, grated parmesan & spinach water

DESSERTS

Bailey's Chocolate Tart

chantilly cream & fresh raspberries

Peach & Raspberry Tart

vanilla ice-cream, peach & berries salad

Sticky Toffee Pudding

Custard or ice-cream with toffee sauce

The High Force Hotel, part of the Raby Estate

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Allergy Information: Please be aware that dishes prepared in our kitchen are done so where nuts and gluten are present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

A discretionary service charge of 10% will be applied.