

A La Carte Menu



THE CHERRY TREE

Leek & Potato Soup with Native Oyster & Caviar Cream	£ 7.00
Salad of Endive & Watercress with Roquefort Cheese, Caramelised Walnuts & Pickled Pear (V)	£ 6.50
The Ivy's Crispy Duck Salad	£ 7.50
Risotto of Jerusalem Artichokes with Smoked Haddock & Chives (v)	£ 6.50
Home Cured Gravdax with Honey Mustard Dressing	£ 7.50
Smoked Ham & Foie Gras Terrine with Apple & Vanilla Chutney	£10.50
Slowed Cooked Oxtail with Pappadelle Pasta, Gremolata & Pecorino Romano	£ 8.00
Mushrooms on Toast with Seared Foie Gras & Sunny Hill Farm Fried Egg	£ 11.50
Grilled Gambas with Garlic, Chilli & Lime Butter	£ 9.50
Glazed Goats Cheese with Roasted Beets, Winter Leaves, Red Wine & Thyme Vinaigrette (v)	£7.50
Bury Black Pudding, Roasted Scallop, Crisp Pork Belly, Apple Puree & Hazelnuts	£ 8.50
Seared Scallops with Thai Style Dressing, Coriander & Garlic Shoots	£ 11.00
Medallions of Keilder Venison with Celeriac, Chestnuts, Sprouts & Sour Cherries	£17.50
Rump of Ingram Valley Lamb with Ratatouille, Flagolet Beans & Thyme Butter	£18.00
Grilled 10oz Rib Eye Steak with Bearnaise Sauce, Watercress & French Fries	£20.50
Bavette of Local Beef with Red Wine Braised Shallots & Dauphinoise Potatoes	£16.50
Honey & Spice Glazed Duck Breast with Apples, Pears, Beets & Walnuts	£18.00
Pan Fried Sea Bass with Jerusalem Artichoke Risotto, Hazelnuts & Sardines	£17.50
Fillet of Salmon with Spiced Parsnip Puree, Spinach, Lobster & Crayfish Butter	£16.50
Fillet of Halibut, Simply Grilled with Haricot Beans & Chorizo	£17.50
Pan Fried Haddock with Brussel Sprouts, Smoked Bacon, Chestnuts & Red Wine	£15.50
Wild Mushroom Tart with Roasted Salsify, Poached Egg & Béarnaise Sauce (v)	£13.00



Side Orders £ 2.50

Mixed Salad

Roquette & Parmesan Salad

French Beans

Spinach

Buttered Royal Kidney Potatoes

Mixed Vegetables

Thin Chips

Hand Cut Chips

Yukon Gold Mashed Potatoes

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9 OSBORNE ROAD NEWCASTLE UPON TYNE NE2 2AE

Vanilla Creme Brulee	£ 6.00
Dark Chocolate & Pistachio Marquise with Warm Cherries & Kirsch	£ 6.50
Vanilla Rice Pudding with Prunes in Armagnac	£ 6.00
Sticky Toffee & Date Pudding with Salt Butter Caramel	£ 6.50
Spiced Plum Crumble with Bay Leaf Custard	£ 6.00
Iced Apple & Calvados Parfait with Hot Apple Fritters & Apricot Sauce	£ 6.50
Homemade Ice Creams (Vanilla, Coconut, Pistachio)	£ 4.50
Homemade Sorbets (Raspberry, Mascarpone, Mango)	£ 4.50
Farmhouse Cheeses (Montgomery Cheddar, Yorkshire Blue, Mrs.Kirkham's Lancashire, Reblochon, Fleur De Maquis)	£ 8.50

Dessert Wines

Coteaux De Layon	Glass 175ml	£ 5.30
	Bottle	£22.50
Muscat De Saint Jean Minervois	Half Bottle	£13.00
Domaine De Barroubio	Bottle	£25.00
France		
Aleatico Di Puglia – 50cl Bottle		£23.00
Vintage Port 1985	Glass 50ml	£ 5.00

After Dinner

Calvados	£ 3.50
Grappa Poli	£ 3.50
Remy Martin VSOP Fine Champagne Cognac	£ 5.00
Hennessy XO Fine Champagne Cognac	£ 7.50
Malt Whiskies (Macallan, Bowmore, Glenmorangie, Highland Park)	£ 3.00

Liqueurs (Grand Marnier, Drambuie, Baileys, Amaretto, Cointreau, Tia Maria, Sambuca)	£ 2.00
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