

"Too much of anything is bad, but too much of Champagne is just right!"
(F. Scott Fitzgerald)

Silk Room

Restaurant & Champagne Bar

"My only regret is that I did not drink more Champagne"
(Marlene Dietrich)

Starters

Roast Parsnip & Carrot Soup	£4.95
<i>Toasted Pumpkin Seeds</i>	
Free Range Chicken Liver	£5.95
<i>Marmalade & English Ale Pâté Red Onion Chutney with Ale</i>	
Salad of Poached Hens Egg	£6.50
<i>Prosciutto & Local Goats Cheese Ciabatta Soldiers</i>	
Roasted Red Pepper Hummus	£5.95
<i>Carrots & Cucumber Batons</i>	
Scottish Smoked Salmon	£7.95
<i>Capers, Lemon & Wholemeal Bread</i>	
Sautéed King Prawns	£8.95
<i>Wild Garlic Cream</i>	
Poached Salmon & Charlotte Potato Fishcakes	£7.50
<i>Horseradish Crème Fraîche</i>	
Terrine of Duck, Fig & Pistachio	£6.95
<i>English Fruit Chutney</i>	
Hand Dived Sea Scallops	£9.95
<i>Smoked Chorizo & Garden Pea Purée</i>	

"Come quickly, I am tasting the stars!"
(Dom Perignon) at the moment he discovered champagne

"I only drink Champagne when I'm happy, and when I'm sad. Sometimes I drink it when I'm alone. When I have company, I consider it obligatory. I trifle with it if I am not hungry and drink it when I am. Otherwise I never touch it - unless I'm thirsty."
(Madame Lily Bollinger)

Side Orders

Garden Salad	£3.50
Hand-Cut Chunky Chips	£3.50
Beer Battered Onion Rings	£3.50
Mixed Seasonal Vegetables	£3.50
Buttery Mashed Potato	£3.50
Rocket & Parmesan Salad	£3.50

"I drink Champagne when I win...and I drink Champagne when I lose."
(Napoleon Bonaparte)

"A single glass of champagne imparts a feeling of exhilaration. The nerves are braced, the imagination is agreeably stirred; the wits become more nimble."
(Winston Churchill)

A La Carte Menu

The Grill

All of our beef is locally sourced from Monkridge Hill Farm, Northumberland who select only grass fed & naturally reared beef, traditionally dry-aged for a minimum of 28 days to give it the finest flavour.

10oz Matured Rump Steak	£17.95
<i>Roasted Vine Tomatoes, Garlic Butter, Hand Cut Chunky Chips</i>	
10oz Matured Rump Steak	£18.95
<i>Poached Hen's Egg Wild Rocket, Roasted Vine Tomatoes, Hand Cut Chunky Chips</i>	
8oz Dry-Aged Fillet Steak	£22.95
<i>Peppercorn & Brandy Sauce Roasted Vine Tomatoes, Hand Cut Chunky Chips</i>	
8oz Dry-Aged Fillet Steak	£26.95
<i>& Sautéed King Prawns Langley Farm Cream & White Wine Sauce, Hand Cut Chunky Chips</i>	

Mains

Pan Seared Breast of Chicken	£13.95
<i>Wild Garlic & Thyme Buttered Spinach, Light Mustard Seed Jus</i>	
Fillet of Sea Bass	£15.95
<i>Fresh Water Mussels, Pesto Gnocchi Tomato & Basil Confit</i>	
Braised Shank of Lamb	£16.95
<i>Slow Cooked on the bone Smoked Garlic, Chorizo Mash, Red Wine Jus</i>	
Roasted Monkfish	£17.95
<i>in a Parma Ham & Olive Tapenade Braised Red Cabbage, Wild Rocket</i>	
Goats Cheese & Caramelised Red Onion Tart	£11.95
<i>Fruit Ale Chutney, Watercress salad</i>	
Feta, Beetroot & Pear Salad	£9.50
<i>Lemon & Olive Oil Vinaigrette</i>	

"Champagne makes you feel like it's Sunday and better days are just around the corner."
(Marlene Dietrich)

"Champagne is the only wine that leaves a woman feeling beautiful after drinking it."
(Madame De Pompadour)

Delicacies

Famous Kobe Wagyu Burger£19.95

Widely accepted as the most expensive & succulent meat in the world. The cattle are reared in Kobe, Japan & massaged daily & fed on beer until they weigh three quarters of a tonne.

This exceptional upbringing gives the meat its unique richness, tenderness & unique cost. To sample this burger in Knightsbridge in London will set you back £65.

Wagyu is also the only beef in the world scientifically proven to reduce Cholesterol levels & first went on sale in Harrods in 2003. The delicacy is a favourite of the stars with James Bond legend Pierce Brosnan & Tennis ace Boris Becker regularly tucking into the Wagyu burger.

At Silk Room the Wagyu burger is served in a poppy seed roll & packed with fresh lollo rosso, curly endive & rocket leaves, sliced beef tomatoes, cucumber, red onions and served with hand-cut chunky chips & home made relish.

Kangaroo Fillet Steak,£19.95
Port & Caramelised Pears

Kangaroo meat forms an important part of the traditional Australian Aboriginal diet and is called Kere Aherre by the natives of Central Australia.

The Kangaroo was first discovered by Europeans in 1770 by Captain James Cook on the banks of the Endeavour River when he was exploring Australia and still to this day is the only large animal in the world to use hopping as a means of locomotion.

Kangaroo is a red meat high in protein, low in fat and rich in iron giving it a dark appearance similar to roast beef. It is best cooked medium rare.

At Silk Room the Kangaroo fillet is cut into medallions and cooked with onions & bacon then finished with a port, red currant & butter jus with caramelised pears and served with hand cut chips.

Local Whole Lobster - 1.3lbs£35.95
Garlic Butter Sauce
Subject to Fisherman's catch

Pot Caught whole local Lobster from clear, pure sea waters off the coast of Northumberland and landed in small in-shore fishing boats. Lobsters are prized by chefs all over the world and Lobsters caught off the North Eastern coast of England are arguably some of the best.

Lobster meat is low in fat and carbohydrates and is one of the healthiest and leanest proteins available. Lobster is rich in Omega 3 and Vitamins A & B and is lower in calories than a skinless chicken breast.

The largest Lobster fishing area in the world is found off the eastern coast of North America and the largest Lobster ever caught is in Nova Scotia and weighed 20.1 kilos and measuring over a metre in length.

At Silk Room the whole Lobster is pot boiled and simply served with a garlic butter sauce on the side.

Although measures have been taken there may still be traces of nuts in the dishes.

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10% discretionary service charge will be added to your bill.
Thank you for dining with us at Silk Room.