

Silk Room

Champagne Bar & Restaurant

Starters

Goats Cheese Bruschetta (V) With chopped vine tomatoes, red onions, garlic basil & virgin olive oil	£4.00
Lime Hummus & Olives (V) Served with warm pitta bread	£4.50
Chicken & Red Berry Pate On toasted sliced baguette	£4.50
Homemade Salmon Fish Cakes Local Salmon fillet flakes in breadcrumbs	£5.00
Garlic Bread (V) Served plain, with tomato or cheese	£4.00
Portobello Garlic Mushrooms (V) Sautéed in Castelli Romani white wine, garlic & basil	£4.25
Smoked Salmon Parcels With cream cheese, lemon & dill	£6.50
Sautéed King Prawns King Prawns sautéed in garlic, butter & basil	£5.95
White Fish Goujons Lightly bread crumbed with lemon mayonnaise & a fresh garden salad	£5.50

Chicken

Squashed Plum Tomato & Basil Cumbrian Chicken Breast Sautéed in plum tomatoes, diced Spanish onions, mixed peppers & garlic and served with a fresh garden salad	£10.95
Sweet Chicken Berry with Goats Cheese & Cranberry Jus Breast of Cumbrian chicken sautéed in Castelli Romani white wine, Northumbrian cranberry sauce & shredded basil, topped with grilled Rock farm dairy goats cheese served with a fresh garden salad	£11.95
Pan Roasted Chicken with Stir Fried Vegetables Breast of Cumbrian chicken roasted & sat on a bed of orange & coriander stir fried vegetables, served with a fresh garden salad	£12.50
Stuffed Chicken with Camembert Cheese & Thyme Breast of Cumbrian chicken stuffed with Camembert cheese & Thyme then wrapped with Prosciutto ham & drizzled in a Dijonaise sauce, served with a fresh garden salad	£12.95

Pizzas

Posh Margarita (V) Tomato, mozzarella, fresh basil leaves finished with cherry tomatoes & fresh rocket	£5.95
Cumbrian Chicken Sliced Cumbrian Chicken, buffalo Mozzarella, rocket & parmesan shavings	£7.00
The Goat Slices of Hexham goats cheese, Spanish red onions & Italian Parma ham, finished with balsamic vinegar & rocket	£7.50
Spicy Meatball Meatballs, peppers, jalapeños, onions, chilli oil & pepperoni	£8.00

Seafood

Thai Pesto Monk Fish on Coconut Mashed Potato Fillet of Monk fish sat on a bed of rocket & coconut mashed potato with a sweet pesto dressing	£15.95
Oven Roasted Sea bass with Sun Dried Tomatoes Seasoned with salt and ground black pepper & stuffed with sun kissed olives, sun dried tomatoes & topped with a fresh herb and citrus oil jus served with a fresh garden salad	£16.95
Fillet of Salmon on Baby Leek Crushed Potatoes Pan fried salmon on a bed of crushed baby leek new potatoes served with a confit of tomato and pesto dressing	£14.95
Cracked Black-Pepper Sea Bream & Baby Roasted Tomatoes Served on a bed of parmesan and chive pomme puree potato, topped with garlic and basil baby roasted tomatoes	£15.95
King Prawns in Lemon, Garlic & White Wine King prawns cooked in white wine and lemon served with a timbre of Arborio rice or a fresh garden salad	£13.95

Meat

Northumbrian Rib Eye Steak Prime Northumbrian Rib Eye steak cooked to your liking served with roasted tomatoes, homemade chunky chips & roasted tomatoes	£13.95
Rib Eye Steak with Peppercorn & Stilton Prime Northumbrian Rib Eye steak cooked to your liking served in a peppercorn & stilton sauce with homemade chunky chips & roasted tomatoes	£14.95
King Prawns with Rib Eye Steak & a Chablis Sauce Prime Northumbrian Rib Eye steak cooked to your liking, served with local King Prawns in a garlic & Chablis sauce with homemade chunky chips & roasted tomatoes	£16.95
Loin of Northumbrian Lamb & Local Black Pudding Local Northumbrian loin of lamb wrapped around Black Pudding with a red wine jus & served with chive mashed potato	£15.95

Pastas

Smoked Salmon & Basil Penne Smoked Salmon & sweet basil in a plum tomato sauce with parmesan shavings & rocket	£8.95
Tuscan Penne (V) Mediterranean vegetables tossed with sun kissed olives, cherry tomatoes & finished in a light creamy pesto sauce	£7.95
Lobster Ravioli & Vodka Sauce In a tomato, garlic, Hexham cream & Grey Goose vodka sauce	£9.95

Salads

Greek Salad (V) Feta cheese, mixed olive, cherry tomatoes, red onions, lettuce, cucumber & warm pita bread & olive oil dressing	£7.95
Chicken Caesar Salad Cos lettuce leaves, croutons, parmesan, char grilled chicken with a homemade Caesar dressing	£8.95
Amalfi Salad (V) Crumbled blue cheese, cherry tomatoes & walnuts sprinkled on a bed of mixed leaves with an olive oil & ground pepper dressing	£7.50

Delicacy

Famous Kobe Wagyu Burger Widely accepted as the most expensive and 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 a mere £55! 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 large fresh roll & packed with fresh radicchio & Cos lettuce leaves, sliced beef tomatoes, cucumber, red onions and served with homemade chunky chips.	£16.95
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Delicacy

Crocodile Tail Fillet Steak These large aquatic reptiles live throughout the tropics congregating in fresh water habitats and are one of only a few species to have changed little since the time of the dinosaurs. Living on average around 70 years crocodile tail fillet is high in nutritional value & a recognised delicacy enjoyed around the world from Australia to the United States. The largest crocodile in the world currently resides at the Bhitarkanika Wildlife Sanctuary in India. Measuring 7.1 metres it has a bite strength of 3000lbs per square inch comparing to 350psi for a large shark. At Silk Room this delicately flavoured white meat is freshly seasoned with cracked black pepper & sea salt and served on a bed of sliced juicy mango. It is drizzled with a basil, garlic & parsley jus served with baby crushed potatoes.	£18.95
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Delicacy

Kangaroo Fillet Steak Caramelised Pear & Red Currant Jus Kangaroo meat forms an important part of the traditional Australian Aboriginal diet & 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 & 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 & cooked with onions & bacon then finished with a port, red currant & butter jus with caramelised pears	£18.95
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Side Orders (V)

Leafy Side Salad	£1.95
Tomato & Onion Salad	£1.95
Homemade Onion Rings	£1.95
Homemade Chunky Chips	£2.95
Chive & Parmesan Mashed Potato	£3.50
Roasted Seasonal Root Vegetables	£3.50

V Suitable for Vegetarians

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

10% optional service charge will be added to your bill.

10% automatic service charge will be added to parties of 8 persons and over.

Thank you for dining at Silk Room