

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

Silk Room

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

Starters

English Onion Soup <i>sage & cheddar croutons</i>	£4.50
Pheasant Liver, Calvados & Apple Pate <i>on toasted baguette</i>	£5.00
Portobello Garlic Mushrooms <i>on toasted wholemeal bread</i>	£4.95
Red Pesto Hummus <i>olives & pita bread</i>	£4.95
Highland Smoked Salmon Capers & Lemon <i>with wholemeal bread</i>	£7.50
Sautéed King Prawns <i>in garlic, butter, basil & a touch of cream</i>	£6.95
Salmon, Lemon & Coriander Fishcakes <i>rocket & pesto dressing</i>	£5.50
Beetroot, Goats Cheese & Rocket Salad <i>lightly dressed with balsamic</i>	£5.00 / £8.50
Baked Camembert & Toasted Baguette .. <i>garlic & thyme</i>	£5.95
Poached Egg, Portobello Mushroom & Goats Cheese <i>baby red spinach</i>	£5.95 / £8.95

"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)

Italian Corner

Posh Margherita <i>12" hand-rolled pizza with cherry tomatoes & fresh rocket</i>	£6.25
The Goat <i>12" hand-rolled pizza with goats cheese, red onions, peppers, rocket</i>	£7.50
Tuscan Penne <i>Mediterranean vegetables, pesto & cream</i>	£7.95
Verona Penne <i>chicken, bacon, onions, tomato, mushrooms</i>	£8.95
Lobster Ravioli <i>tomato, cream & Grey Goose vodka</i>	£9.95
Wild Mushroom, Courgette & Chive Risotto <i>parmesan shavings & rocket</i>	£8.95

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

Restaurant & Champagne Bar

A La Carte Menu

Meat

Northumbrian Rib Eye Steak <i>Prime 10oz Local cut with a line of fat marbled through the steak giving it a succulent flavour. Served with roasted tomatoes & homemade chunky chips.</i>	£14.95
Rib Eye Steak with Peppercorn & Blue Cheese <i>roasted tomatoes & hand cut chips</i>	£15.95
Rib Eye Steak with King Prawns, Cream & White Wine <i>roasted tomatoes & hand cut chips</i>	£16.95
Loin of Lamb & Black Pudding <i>chive mash with red wine & rosemary jus</i>	£15.95
Local Cider-Cured Pork Chops Apple, Sage & Stilton <i>confit of roasted root vegetables</i>	£14.95
Chicken with Roasted Vegetables, Orange & Coriander <i>white wine, olive oil & balsamic dressing</i>	£12.95
Chicken filled with Camembert & Thyme <i>wrapped in Parma Ham with Dijonnaise Sauce</i>	£12.95

Seafood

King Prawns in Lemon, Garlic, Cream & White Wine <i>timbre of Arborio rice</i>	£15.50
Fillet of Sea Bream on Pesto & Pine Nut Gnocchi <i>cherry tomato confit</i>	£15.95
Fillet of Salmon with Cherry Tomato, ... Basil & Garlic <i>rocket & parmesan salad</i>	£14.95
Roasted Monkfish with Sun Dried Tomatoes & Basil <i>wrapped in Parma Ham on buttery mash</i>	£16.95
Whole Sea Bass en Papillote, Fennel, Capers, Lemon & Dill <i>with garden salad</i>	£15.95

Side Orders

Leafy Side Salad	£3.00
Tomato & Onion Salad	£3.00
Homemade Chunky Chips	£3.00
Homemade Onion Rings	£3.00
Chive & Parmesan Mash	£3.00
Roasted Root Vegetables	£3.00
Rocket & Parmesan Salad	£3.00

Delicacies

Famous Kobe Wagyu Burger£18.95

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 large fresh roll & packed with fresh radicchio, lolo russo & curly endive leaves, sliced beef tomatoes, cucumber, red onions and served with fries and side salad.

Kangaroo Fillet Steak,£18.95
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.

Wild Boar Fillet Steak,£18.95
Blackberries, Apples & Red Wine

Originally found in North Africa and much of Eurasia from the British Isles to Korea, and despite being very common in France, this medieval delicacy became extinct in Great Britain from the 17th until early 1900.

Wild boars live in groups called sounders which usually contain around 20 animals and in the wild are preyed on by tigers and wolves. Boars are the only hoofed animals known to dig burrows.

Wild boar meat has a sweet, nutty, and intense flavour. Wild boar meat is leaner and deeper red than pork and is a more tender meat.

At Silk Room the Wild Boar Steak is pan roasted with butter, red wine, shallots and cream served on a bed of caramelised apples and blackberries with a side serving of parsley mashed potato.

Silk Room Restaurant / Trinity Gardens
Newcastle upon Tyne / NE1 2HF
0191 260 3506

10% discretionary service charge will be added to your bill.
Alternatively 10% automatic service charge will be added to tables of 6 guests or more.



Silk Room

Restaurant &
Champagne Bar

