

"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)

Restaurant & Champagne Bar

Delicacies

Starters

- English Pea & Ham Hock Soup£4.95
Fresh Bread
- Chicken Liver, White Wine£5.50
& Mixed Pepper Pâté
Toasted Bread
- Poached Hens Egg, Prosciutto£5.95
& Toasted Ciabatta
Watercress salad
- Roasted Red Pepper Hummus£5.00
Marinated Olives, Ciabatta Pockets
- Highland Smoked Salmon£7.50
Capers, Lemon & Wholemeal Bread
- Sautéed King Prawns£6.95
White Wine, Cream & Garlic Jus
- Salmon, Cod & Tartare Fishcakes£5.95
with Crème Fraiche
Wild Rocket
- Duck & Champagne Terrine£6.50
English Fruit Chutney with Ale
- Seared Sea Scallops£9.95
Bacon lardons, Butternut Squash Purée

A La Carte Menu

Grill

*21 day Dry-Aged, locally bred Northumbrian
Beef char-grilled with home-made
hand-cut Chunky Chips*

- 12oz Rump Steak£15.95
Roasted Vine Tomatoes
- 12oz Rump Steak & Poached Egg£16.95
Rocket Dressing
- 8oz Fillet Steak & Peppercorn Sauce ..£20.95
Roasted Vine Tomatoes
- 8oz Fillet Steak & King Prawns£23.95
Langley Farm Cream & White Wine Sauce

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 French roll & packed with fresh radicchio, lollo rosso & curly endive leaves, sliced beef tomatoes, cucumber, red onions and served with home-made chunky chips.

Mains

- Roasted Belly of Pork£14.95
Buttery Mash, Apple & Sage Compot
Crème Fraiche Jus
- Pan Seared Breast of Chicken£12.95
filled with Camembert & Thyme
Light Mustard Seed & Cream Jus
- Fillet of Sea Bass£15.95
Pesto & Pine Nut Gnocchi
Tomato & Basil Confit
- Roasted Monkfish wrapped£17.95
in a Parma Ham & Olive Tapenade
Rocket & Cherry Tomato Salad

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.

"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)

Side Orders

- Mixed Leaf Salad£3.50
- Hand-Cut Chunky Chips£3.50
- Beer Battered Onion Rings£3.50
- Roasted Vegetables£3.95
- Rocket & Parmesan Salad£3.50

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

Local Whole Lobster - 1.5lbs£29.95
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.

Vegetarian

- Pomegranate, Pear£8.95
& Watercress Salad
Citrus Vinaigrette
- Goats Cheese, Basil & Caramelised
Red Onion Tarte Tatin£9.95
Rocket & Parmesan shavings
- Dolcelatte & Pear Tarte£9.95
Watercress & Balsamic Dressing

"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)

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

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



Silk Room

Restaurant &
Champagne Bar

