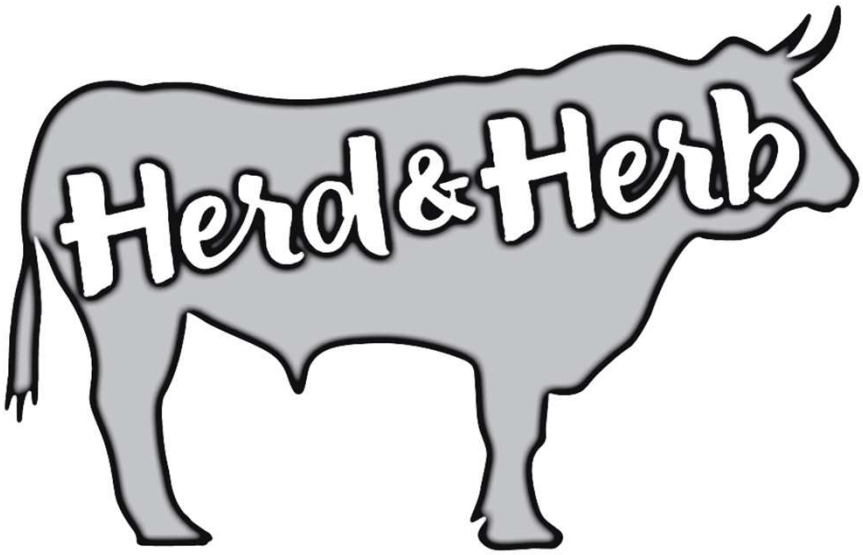

A La Carte

Spring 2022

www.TheHerdandHerb.co.uk

Entrees

Chefs Soup V PB GFM 6

Served with Crusty Sourdough Bread

Chicken Terrine GFM 8

Yorkshire Lemon and Truffle Chicken Terrine Wrapped in Streaky Bacon served with Preserved Lemon Jam, Caper Berries & Crusty Bread

Duck Egg 11

Slow Cooked Duck Egg with Northumbrian Black Pudding Sausage Roll and Pancetta Gremolata

Chalk Stream Trout GFM 9

Cured Chalk Stream Trout with Pickled Cucumber and Chilli Salsa, Wasabi Aioli, Roasted Edamame Beans and Squid Ink Tuille

Goats Cheese Mousse V GF 9

Goats Cheese Mousse with Poppy Pickled Cucumber, Blood Orange, Fresh Rocket, Pickled Beetroot, Orange Gel, Toasted Sesame and Chilli Dressing

The Herd Fritto Misto V PB 8

Deep Fried Vegetables in a Light Batter served with Roast Garlic Aioli and Spring Onions

Bread & Olives V GFM 4

Homemade Sourdough with Olives, Olive Oil and Balsamic Vinegar

Herd & Herb

Mains

The Herb Tartlet V PB 15

Mediterranean Vegetable and Harissa Tofu Tartlet with Dried Vegetable Crisps

Lamb Rump GF 20

Moroccan Spiced Lamb Rump with Carrot Fondants, Preserved Lemon and Olive Tapenade, Sticky Dates, Carrot and Apricot Puree, Pistachio Brittle and Crispy Chickpeas

T-Bone Halibut GFM 20

North Sea T-Bone of Halibut, Asparagus, Tenderstem Broccoli, Squid, Puffed Potato, Buttered Kale and Yellow Tomato Butter

Chicken Breast 18

'Soans' Yorkshire Grain Fed Chicken Breast with Black Pudding Stuffed Leg, Roast Leek and Potato Rosti, Purple Sprouting Broccoli and Crispy Leeks

Red Bream GFM 19

North Sea Red Bream with Chilli & Ginger Mango Salsa, Samphire, Steamed Clams, Wild Mushrooms and Charcoal Tuille

Beef Short Rib GF 20

Sticky Beef Short Rib served with Pickled Shallot, Fondant Potato, Lacto Red Onion Puree, Spring Vegetable Salsa and Crispy Kale

Stuffed Red Onion PB 14

Jerk Tofu and Pearl Barley Stuffed Red Onion with Fresh Jamaican Slaw

Steaks

Sirloin GFM 25

21 Day Aged Northumbrian 10oz Sirloin

Ribeye GFM 29

21 Day Aged Northumbrian 10oz Ribeye

Fillet GFM 32

21 Day Aged Northumbrian 8oz Fillet

Steaks Served with Grilled Field Mushroom, Herd and Herb Butter, Chunky Chips & Lemon Dressed Salad

Chateaubriand GFM 75

21 Day Aged Northumbrian 25oz Chateaubriand
(Shared by 2-3 People - 24 hour Pre Order Only)
Served Carved on Your Own Sharing Steak Board with Three Sauces, Chunky Chips, Fries, Rocket Salad and Green Salad

Sides

Potatoes GF GFM 3.5

Buttered New Potatoes, Chunky Chips, Fries

Vegetables V GF 3.5

Garlic and Sesame Tenderstem Broccoli and Kale

Sauces GFM 3

Peppercorn, Dianne, Blue Cheese

Salads

Green Side V GF 3.5

Spring Greens and Cucumber Tossed with Green Leaves and Honey Mustard Dressing

Rocket Side V GF 4

Rocket and Parmesan Salad with Lemon Dressing

The Herd Caesar 9

A Salad of Baby Gem Lettuce, Croutons, Anchovies, Pancetta and a Soft Boiled Hens Egg with Lemon & House Caesar Dressing

The Herd Caesar Chicken 14

The Herd Caesar Salad Served with a 'Soans' Yorkshire Grain Fed Herby Chicken Breast

Allergy Control - Please Make Your Table Staff Aware of Any Allergies You Have That May be Contained in Our Food and Drinks.

V - [Vegetarian] PB - [Plantbased Vegan] GF - [Gluten Free] GFM - [Gluten Free Modified]

Desserts

Cheesecake 7.5
Baileys and Caramel Cheesecake with a Salted Pretzel Crumb

Sticky Toffee Pudding V 7
Served with Toffee Sauce, Vanilla Ice Cream and Honeycomb

Chocolate Torte V GF 7
Dark Chocolate Torte with Raspberry Jelly, Freeze Dried Raspberries and White Chocolate Snow

The Herb Treacle Tart V PB 6
Stem Ginger and Treacle Tart with a Ginger Biscuit Base, Candied Lime and Coconut Chantilly

The Herb Chocolate Mousse V PB GF 6
Chocolate Mousse served with Popcorn Glass, Berry Puree and Orange Sherbet

Ice Cream & Sorbet *5*
A Trio of Local Ice Cream and Sorbets

Cheese Board V GFM 10.5
Selection of 'Parlour Made' Cheeses, Mordon Blue, Farmhouse White, Mordon Ruddy, Durham Camembert ...served with Celery, Grapes & Sweet and Sour Plum Chutney

Herd & Herb

Teas & Coffees

Tea & Infusions
English Breakfast *3*
Yorkshire, Green, Camomile or Decaf *4*

Rail Town Coffee Beans
Espresso or Americano *2.5*
Cappuccino, Latte & Decaf *4*
White *3*
Extra Shot *1.5*

Liquor Coffees
Choose to blend your Coffee with a measure of Brandy, Whisky, Amaretto, Baileys Irish Cream, Bourbon or Chambord 7.5

All of our Food is Prepared Fresh on The Premises
Our Allergen Menu is Available on Request.
Thank You for Your Custom - The Herd

HAH Tipping & Service Charge Policy - 1st August 2021
All Tips are shared equally between all of the staff working today
An Optional 10% Service Charge is shown on your Bill and is also shared between the Staff and Management - Please ask for this to be removed from your bill if you wish.
(Tips & Service Charges are most welcome but discretionary for the customer)