

STARTERS

Soup of the Day

Chef's daily homemade soup served with artisan bread and butter — 5.95

Crab Croquettes

Fresh crab, potato and herbs in a panko crumb on a bed of rocket, with an avocado & mango salsa — 9.45

Crispy Potato Skins

Homemade skins, served with a garlic aioli — 6.25

CHEF'S FAVOURITE

Fish & Shellfish Soup

With rouille, Parmesan and crunchy croutons flavoured with fennel, saffron, cayenne and garlic, served with artisan bread — 9.65

Bloody Mary Prawn Cocktail

Atlantic prawns and king prawn dressed with our very own homemade spiced *Bloody Mary* sauce — 8.95

Scottish Steamed Mussels

In Farne Island ale and Northumberland leek sauce, served with artisan bread — 9.25

Antipasti Platter

A selection of garlic salami, chorizo, Parma ham, Spanish manchego, gouda and feta cheese, with a red onion marmalade, black olive tapenade and balsamic dipping oil. Artisan bread and wafer biscuits — 11.45

SANDWICHES

All sandwiches served in a white or brown baguette with chips. Served 11am–5pm every day

Roast of the Day

With a rich gravy — 8.75

Mixed Crab Salad

With a lemon mayonnaise — 9.75

Cod Goujons

With tartare sauce — 9.95

Ploughman's Home-cooked Ham

With Cheddar cheese and red onion marmalade — 9.45

Smoked Salmon & Feta — 9.95

Hummus & Beetroot Salad — 7.95

MAINS

Homemade Steak & Stout Pie

Cuts of slow-cooked beef chuck steak in a rich stout gravy encased in shortcrust pastry, served with creamy mash and steamed buttered greens — 16.95

CLASSIC

Beer Battered Fish & Chips

Jumbo fillet of sustainably sourced fish, cooked in beef dripping, chips, tartare sauce and mushy peas or garden peas — 15.25

Smoked Mackerel Salad

Smoked mackerel fillet on top of candied beets and apple salad, with a creamy horseradish sauce — 15.95

Traditional Wholetail Scampi

Breaded scampi pieces served with mushy peas, chips and tartare sauce — 14.95

Steamed Scottish Mussels

In Farne Island ale and Northumberland leek sauce, served with artisan bread — 17.95

Lemon-Infused Fish Cakes

Served on top of buttered spinach, kale and mange tout, with tartare sauce — 16.95

Ribeye Steak

8oz seasoned steak cooked to your liking, served with a garlic and thyme beef tomato, flat cap mushroom, chips and onion rings — 26.95

Add Peppercorn Sauce — 2.95

Wild Mushroom Risotto

Creamy risotto infused with black truffle and a Parmesan tuille (v) — 14.95

Gourmet Aberdeen Angus Burger

8oz Aberdeen Angus beef burger topped with a melted gouda cheese on a bed of lettuce, red onion and tomato, served in a toasted brioche bun with chips — 15.95

Tex-Mex Veggie Burger

Plant-based southern Louisiana burger, coated in panko crumb on a bed of lettuce, red onion and tomato, served in a toasted vegan brioche bun with sweet chilli sauce and chips (v) — 14.95

Chicken Pil Pil Fusilini

Wholewheat pasta dressed in a homemade, chilli-infused tomato sauce, with chunky chicken pieces, basil and fresh cherry tomatoes (VEGAN OPTION AVAILABLE) — 17.95

SPECIALS

Lobster Thermidor

A classic French dish of lobster, light cream sauce with herbs, gratinated with Parmesan and served with chips and mixed salad

Half Lobster — 32.95 Whole Lobster — 59.95

Cod Bistro Steak

Oven roasted cod steak, served on a pea and asparagus risotto with Parmesan tuilles — 26.50

CHEF'S FAVOURITE

Indonesian Seafood Curry

Calamari, cod and prawns in a fragrant Asian style curry sauce, with cardamom & coriander rice, served with a green bean and coconut salad, topped with garlic crisp shallots and fresh chilli — 24.95

Grilled Lamb Cutlets

Two grilled seasoned lamb cutlets, served with pomegranate and bulgar wheat salad, topped with a honey yoghurt — 18.75

Goan Lobster Salad

Half a fresh lobster grilled in a southern Indian style sauce, served with a cucumber and lime salad — 32.95

SIDES

Chips — 3.95

Creamy Homemade Mash — 3.95

Seasonal Buttered Greens — 3.50

Classic House Salad — 3.50

Beef Dripping Onion Rings — 3.95

Creamy Peppercorn Sauce — 2.95

Garlic Aioli, Sweet Chilli Sauce or BBQ Sauce — 2.25

DESSERTS

Homemade Chocolate Brownie

With vanilla ice cream and chocolate sauce — 6.95

Pistachio & Lemon Sponge

Sponge flavoured with pistachio, layers of lemon curd and baby meringues — 8.45

GUEST FAVOURITE

Knickerbocker Glory

A true taste of the seaside! Layers of strawberry and vanilla ice cream, fresh fruit cream, cherry and wafer topped with strawberry sauce — 7.25

Sticky Toffee Pudding

With butterscotch sauce and vanilla ice cream — 6.95

Lemon Cheesecake

With homemade baby meringue pieces and vanilla ice cream — 7.45

Cheeseboard

Local cheeses, grapes, celery sticks and a selection biscuits with a red onion chutney — 8.45 / 16.95 (to share)

CHILDREN'S

Chicken Bites

Served with chips and beans — 6.95

Cheese Sandwich

Served with crispy tortilla chips — 6.95

Cod Goujons

Served with chips and peas — 6.95

Cheeseburger

Served with chips and beans — 6.95

Kids' Tapas

Crispy tortillas, sausage roll, cucumber and carrot batons, sliced apple, celery, hummus, Cheddar cheese, and a BBQ dip — 6.95

CHILDREN'S DESSERTS

Homemade Chocolate Brownie

Served with vanilla ice cream — 3.95

Ice Cream

Two scoops of vanilla, chocolate or strawberry — 3.95

Fruit Salad

Served with a delicious chocolate dipping sauce — 3.95

SUNDAYS

Served Midday to 5pm (subject to availability) every Sunday

Roast Silverside of Beef

With horseradish sauce — 15.95

Pork Tenderloin

With crackling — 14.95

Roast Garlic & Thyme Chicken Supreme

With sausage meat stuffing — 16.25

Trio of Meats

A mouth-watering selection of all three meats — 19.95

Children's Roast

Choose from roast chicken, beef or pork — 7.95

Veggie Roast

Ask the server for today's choice, served with meat-free gravy — 11.95

All served with homemade creamy mash, rosemary, garlic & thyme roasties, homemade Yorkshire pudding, swede, seasonal vegetables and a rich gravy

SHARERS

Looking for something a little al fresco? Try our sharing platters presented in takeaway boxes, to dine in or take-away with you on your adventures. Suitable for two to four people depending upon your appetites!

Seafood Picnic Platter

Mini *Bloody Mary* prawn cocktail, crab remoulade, grilled calamari, smoked salmon, flaky smoked mackerel and two lobster claws. With dipping pots of garlic aioli, homemade tartare sauce and a seafood cocktail à la grecque, served with mixed salad leaves, artisan bread and crusty baguettes — 40.00

Antipasti Picnic Platter

Home-cooked sliced ham, garlic salami, chorizo, Parma ham, Spanish manchego, gouda and feta cheese, with a red onion marmalade, homemade hummus, black olive tapenade and balsamic dipping oils, served with olives, strawberries, red and green grapes, broken walnuts, artisan bread, oatcakes, crusty baguette and wafer biscuits — 35.00

Kids Share Box

Cheese sandwich and ham sandwich on farmhouse white bloomer, sausage rolls, tortilla crisps, Cheddar cheese cubes, batons of carrot, celery and cucumber with a hummus dip, served with a selection of fruit, strawberries, clementines and apple slices. Sweet treats of marshmallows, smarties, brownie pieces and a delicious dipping sauce — 25.00



Scan here for all allergy and dietary information, or speak to a member of our team



WHITE

125ml 175ml 250ml Bottle

Lodez Chardonnay 3.95 4.95 7.35 21.95
France — Easy drinking style of Chardonnay from the South of France. Ripe peaches, lemon peel and a light hint of vanilla oak.

OUR FAVOURITE

Fontana Trebbiano 3.65 4.85 6.95 19.95
Italy — A fresh and light wine with delicate aromas of white melon and refreshing citrus fruit flavours.

Canyon Road Pinot Grigio 4.50 5.50 8.25 23.95
USA — Medium-bodied wine with hints of green apple, citrus, white peach and floral blossom. Crisp, with a refreshing and revitalizing finish.

Pier 42 Sauvignon Blanc 3.95 5.95 7.95 23.95
Chile — Super juicy tropical fruits with mouth-watering lemons and limes to balance and make this a very easy drinking white wine.

Akau Marlborough Sauvignon Blanc 4.95 6.75 8.95 28.00
New Zealand — Lots of fresh pink grapefruit with citrus fruits, subtle passion fruit and baked pineapples. Very moreish, perfectly balanced.

RED

125ml 175ml 250ml Bottle

Canyon Road Merlot 4.25 5.50 7.95 23.95
USA — With a soft and elegant mouth-feel, this wine has deep flavours of rich cherries and jammy blackberries, with hints of vanilla and spice.

OUR FAVOURITE

Fontana Sangiovese 3.65 4.85 6.95 19.95
Italy — A fruity and juicy wine with vibrant redcurrant and cherry fruit flavours and a hint of violet leading to a smooth finish.

7 Fires Malbec 4.50 5.95 7.95 23.95
Argentina — The wine is deep ruby with youthful violet hues; intense aromas of mulberry and blackberry, cherry and a slight herbaceous hint on the nose. Rich, ripe and full, firm tannins and mouth-filling sweet dark fruit on the palate.

La Cour des Dames Syrah 4.25 5.50 7.95 23.95
France — Aromas of wild berry fruits of raspberries, gooseberries, blackcurrants, spices, cinnamon and a touch of mint. Very rich and fat on the palate with a long, silky finish.

ROSÉ

125ml 175ml 250ml Bottle

Canyon Road White Zinfandel 4.25 5.50 7.95 23.95
USA — This wine is light-bodied with hints of strawberry, cherry, and watermelon flavours and a smooth crisp finish.

OUR FAVOURITE

Fontana Rosata 3.65 4.85 6.95 19.95
Italy — Very light and delicate style of rosé, bone dry with subtle red fruit flavours and crisp freshness on the finish.

Principato Pinot Grigio Blush 4.50 5.75 8.25 24.50
Italy — Appealing strawberry and white peach fruit characters leading to a crisp off-dry finish.

SPARKLING

125ml Bottle

Chio Prosecco 4.95 26.00
Italy — Refreshing and crisp, this wine is fantastic on its own or enjoy with some olives and cured meats.

COCKTAILS

8.95 EACH

Pornstar Martini
Absolut Vanilla Vodka, Passion Fruit Syrup, Pineapple Juice, Prosecco

Frozen Strawberry Daiquiri
Bacardi White Rum, Strawberry Syrup, Fresh Strawberries & Lime

Mai Tai
Malibu, Morgan's Spiced Rum, Orange Juice

Mojito
Morgan's Spiced Rum, Fresh Mint, Lime Juice, Sugar Syrup

Espresso Martini
Absolut Vanilla Vodka, Tia Maria, Coffee, Sugar Syrup

Bellini
Prosecco, Peach Syrup

MOCKTAILS

4.95 EACH

Appletini
Apple Juice, Fresh Mint, Fresh Lime, Soda

Pure Passion
Passion Fruit Purée, Sugar Syrup, Lemonade

HOT DRINKS

Teas and coffees all supplied by Ringtons

Espresso
The espresso is the foundation and the most important part to every espresso based drink — 2.25

Double Espresso
A double espresso is just that, two espresso shots in one cup — 3.25

Café Latte
A café latte, or “latte” for short, is an espresso-based drink with steamed milk and micro-foam added to the coffee. This coffee is much sweeter compared to an espresso due to the steamed milk — 3.25

Add Caramel or Vanilla Syrup — 50p

Cappuccino
A cappuccino is similar to a latte. However a cappuccino has more foam, is topped with chocolate powder and made in a cup rather than a glass tumbler — 3.00

Flat White
A flat white is primarily the same as a cappuccino but without foam or chocolate on top — 3.00

Mocha
A mocha is made up of espresso, milk, and chocolate. It can include one or two shots of espresso depending on taste preferences and is traditionally topped with milk foam — 3.25

Classic Hot Chocolate
Hot chocolate served with whipped cream and chocolate dusting — 3.50

Ringtons Fairtrade English Breakfast Tea
A refreshing blend of black tea from Assam and Kenya — 2.95

Teas
Green Tea, Peppermint, Earl Grey *or* Decaffeinated — 3.00

LIQUEUR COFFEES

4.95 EACH

Irish
With Jameson Whiskey

Irish Cream
With Baileys

Italian
With Amaretto

French
With Grand Marnier

WALK-INN BREAKS

Put your best foot forward this summer with our fantastic Walk-Inn Breaks! Enjoy a two night bed & breakfast stay at one of our award-winning inns across the North with loads of amazing extras included.

Offer available until 31st October 2021. Visit our website for more details



BOOK DIRECT FOR OUR BEST DEALS

Ensure you always get our lowest prices! With preferential cancellation terms, priority consideration for room requests and no hidden costs or booking fees.



INN COLLECTION GIFT VOUCHERS

Purchase one of our gift cards online. The perfect present awaits!



WHY NOT JOIN INN?

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