

# STARTERS

## Soup of the Day

Chef's homemade soup served with rustic bread — 5.95

## Pork & Chicken Terrine

With crispy leaves and a chilli dressing — 7.95

## Scottish Smoked Salmon

With malted bread and butter — 7.25

### CHEF'S FAVOURITE

## Buttermilk Crispy Chicken

On Asian slaw with a chilli dressing — 6.95

## Deep Fried Potato Skins

Served with spiced barbecue sauce — 5.95

## Butternut & Harissa Hummus

Served with salad leaves and chapati — 6.50

## Chargrilled Mackerel

With sweet & sour beetroot and wasabi dressing — 7.50

## Baked Mini Camembert

Rosemary-studded Camembert with toasted sourdough and caramelised red onion chutney — 8.95

# SANDWICHES

All sandwiches are served in a choice of white or brown seeded bloomer. Available from 12 noon until 5pm

## Lindisfarne Club Sandwich

Succulent chicken breast pieces with smoky streaky bacon, crisp lettuce, tomato and mayonnaise served with salad garnish — 10.95

### CLASSIC

## Fish Finger Sandwich

Fingers of fish in a light crisp batter, served on a floured bap with mushy peas, chips and tartare sauce — 10.95

## Hot Roast Meat & Gravy

Today's roast meat in a floured bap, served with chips and a rich roast gravy — 9.45

## Smoked Salmon Sandwich

Layers of smoked salmon and cream cheese with pickled cucumber, served with salad garnish — 7.95

## Coronation Chicken

Creamy coronation mayonnaise mixed with dried apricots and succulent chicken pieces topped with crispy lettuce, served with side salad — 6.95

## Roast Pepper & Hummus

Rich butternut hummus with roasted peppers and crispy salad — 6.95

## Turkey & Bacon

With mayonnaise, jalapeños and crispy salad — 6.95

Add a small bowl of soup to any sandwich for 1.75

# MAINS

## Fish & Chips

Battered skinless fillet of fish, served with chips, mushy peas and homemade tartare sauce — 14.95

## Whitby Wholetail Scampi

Deep-fried breaded wholetail scampi, served with chips, garden peas and homemade tartare sauce — 13.95

## Sausage & Mash

Jumbo sausage ring on colcannon mash, topped with a Parma ham crisp and served a rich caramelised red onion gravy — 13.95

## Steak & Ale Pie

Prime diced steak slow-cooked in local ale and encased in a shortcrust pastry, served with homemade chips and peas — 14.95

### GUEST FAVOURITE

## The Lindisfarne Inn Fisherman's Pie

Traditional fish pie filled with a mixture of fresh fish pieces, topped with a creamy mash and Parmesan cheese, served with garden peas — 14.95

## Sweet & Smokey Chicken

Chargrilled chicken breast with streaky smoked bacon, barbecue sauce and melted Cheddar cheese served with salad garnish and chips — 13.95

## Salmon & Beetroot Salad

Scottish smoked salmon with pickled beetroot, crispy salad leaves, coleslaw, Marie Rose sauce and boiled potatoes, with malted bread and butter — 14.95

## Chicken Linguine

Succulent chicken strips cooked in a white wine and garlic cream sauce tossed through linguine pasta and topped with shaves of Parmesan — 14.95

## The Lindisfarne Inn Burger

8oz beef burger topped with streaky bacon and mature Cheddar cheese in a brioche bun with pickled gherkins, tomato, burger relish and salad, served with chips and coleslaw — 14.95

## Crispy Buttermilk Chicken Burger

Chicken fillets marinated in buttermilk and a blend of spices coated in a crispy crumb coating, encased in a brioche bun with chilli jam, lettuce and a buttermilk dressing, served with chips and coleslaw — 14.95

## Chicken Madras

Medium-spiced authentic tender chicken curry, served with basmati rice, naan bread and a mango chutney — 14.95

## Roast Monkfish

Roast monkfish tail served on spiced split peas and samphire, served with new potatoes — 22.95

## 10oz Sirloin Steak

Prime locally-sourced sirloin steak cooked to your liking, served with mushrooms, tomato, garden peas, onion rings and chips — 27.95

Add Peppercorn, Garlic Cream or Béarnaise Sauce for 2.95

# MEAT FREE

## Butternut & Herb Risotto

Slow-cooked butternut squash risotto, topped with Parmesan — 12.95

## Roast Red Pepper & Spinach Linguine

Roasted red peppers and wilted spinach tossed through linguine in a rich garlic, tomato and herb sauce — 12.95

### CHEF'S FAVOURITE

## Spiced Black Bean Burger

Served on a floured bap with lettuce, caramelised red onions and cheddar cheese, served with a side of Asian slaw and homemade chips — 13.95

# PIZZA

## Margarita

A rich tomato and basil sauce, topped with mozzarella cheese — 8.95

## Americana

Tomato and basil sauce, topped with spicy pepperoni, jalapeños and mozzarella — 10.95

## Vegetarian

Tomato and basil sauce, topped with mushrooms, onions, peppers and mozzarella — 9.95

*Why not swap half your pizza for a side of chips and salad? Available with all pizzas.*

# DESSERTS

## Sticky Toffee Pudding

Homemade sticky toffee pudding with a rich toffee sauce and vanilla ice cream — 6.95

### CHEF'S FAVOURITE

## Lemon Posset

Served with shortbread and mixed berries — 5.95

## Homemade Brownie

With marinated raspberries and ice cream — 6.95

## Raspberry Ripple Cheesecake

Served with a berry coulis and cream — 6.95

## Chef's Berry Sundae

Layers of marinated raspberries, vanilla and strawberry ice cream, topped with whipped cream — 6.95

## Double Chocolate Sundae

White chocolate and milk chocolate drops layered with chocolate sauce, white chocolate ice cream and vanilla ice cream, topped with whipped cream — 6.95

## Selection of Ice Cream

Ask a member of staff for today's choice of ice creams and sorbets

One Scoop — 2.50 Two Scoops — 3.25

# CHILDREN'S

## Cheese & Tomato Pizza

With fries and beans — 6.95

## Fish & Chips

With mushy peas and tartare sauce — 6.95

## Wholetail Scampi

With fries and peas — 6.95

## Chicken Bites

With fries and beans — 6.95

## Beef Burger

In a brioche bun with side salad and fries — 6.95

## Bangers & Mash

With peas and gravy — 6.95

# SIDES

## Homemade Chips — 2.70

## Seasoned Fries — 2.70

## Dirty Fries — 4.20

## Onion Rings — 2.95

## Garlic Ciabatta — 2.95 (add cheese for 55p)

## Side Salad — 2.85

## Baby Potatoes — 2.60

## Homemade Coleslaw — 1.80

## Peppercorn, Garlic Cream, Hollandaise or Béarnaise Sauce — 2.95

*Swap homemade chips with fries for any main meal that includes chips*



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

# SUNDAYS

*Our traditional Sunday dinners with all the trimmings, served 12 noon - 5.00pm*

Standard — 13.95 Light — 8.95

## Roasted Northumbrian Beef

With fresh seasonal vegetables, baby potatoes, roast potatoes, Yorkshire pudding and roast gravy

## Roast Turkey

With sage & onion stuffing, fresh seasonal vegetables, baby potatoes, roast potatoes, Yorkshire pudding and roast gravy

## Roast Pork Loin

With sage & onion stuffing, fresh seasonal vegetables, baby potatoes, roast potatoes, Yorkshire pudding and roast gravy

## Nut Roast

Roasted peanuts with onion, carrots, couscous, mature Cheddar cheese, almonds, hazelnuts and herbs, served with seasonal vegetables, baby potatoes, roast potatoes, Yorkshire pudding and vegetarian gravy



# 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

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# INN COLLECTION GIFT VOUCHERS

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# WHY NOT JOIN INN?

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