

DINING

Eat, Drink, Sleep... Explore

STARTERS

Winter Broth

Chef's homemade soup, served with a bread roll — 6.00

Moules Marinière

Blue shell mussels, steamed in garlic, white wine & cream and served with fresh bloomer and butter — 7.50

THE INN COLLECTION GROUP FAVOURITE

Grilled Black Pudding

Doreen black pudding and crispy bacon lardons topped with a poached hen's egg, finished with a creamy green peppercorn & brandy sauce — 7.50

Loaded Skins

Topped with crispy bacon, jalapeños and cheese, served with garlic and chive mayonnaise — 6.00

Korean-Style Chicken Skewers

Succulent chicken breast, spring onions and peppers marinated in gochujang paste, chargrilled and finished with sesame & garlic oil, topped with crispy leeks and lamp-dried chillies — 7.50

Moroccan-Style Fish Cake

A blend of cod and salmon marinated in ras-el-hanout, panko breadcrumb and fried, on a base of spiced butternut squash purée and charred lime — 7.00

Salt & Chilli Calamari

Whole fillet of squid coated in a seasoned panko breadcrumb, served with a leaf garnish and sweet chilli & lime dipping sauce — 7.00

Sticky BBQ Ribs

12-hour slow-cooked pork ribs, marinated in homemade sticky BBQ sauce and served with a sweetcorn, radicchio and spring onion salad — 8.00



MAINS

Fish & Chips

Crispy battered fish, served with home-cooked chips, mushy peas, homemade tartare sauce and lemon wedge — 13.00

Whitby Scampi

Wholetail breaded Whitby scampi, served with home-cooked chips, garden peas, tartare sauce and lemon wedge — 13.00

THE INN COLLECTION GROUP FAVOURITE

Braised Shin of Beef

Slowly braised in our rich beef stock and roasted to finish, served with beef gravy, creamy mashed potato and caramelised shallots — 17.00

Steak & Kidney Suet Pudding

Diced chunky steak and sliced kidney braised with carrots, onion and celery in a rich gravy, served with mashed potato, mushy peas and gravy — 13.00

Pan-fried Sea Bream

Pan-fried fillets of sea bream, served with buttered celeriac fondant, celeriac puree and split beurre blanc and herb oil — 15.00

The Commissioners Fish Pie

Generous selection of cod, salmon, smoked salmon and prawns in a rich creamy sauce, topped with mashed potato and served with buttered greens — 14.00

Moules Marinière

Blue shell mussels steamed in garlic, white wine and cream, served with fresh bloomer and homemade chips — 15.00

Bouillabaisse Pappardelle Pasta

A medley of cod, salmon and mussels steamed in garlic & parsley, in a rich tomato ragoût sauce topped with shaved Parmesan — 13.50

Goan-Style Chicken Curry

Served with basmati rice and chapati bread — 14.00

The Commissioners Angus Burger

8oz patty topped with crisp bacon on a toasted brioche bun with radicchio, beef tomato and nacho cheese sauce, served with homemade chips — 12.50

The Commissioners Tower Burger

2 x 8oz patties topped with crisp bacon on a toasted brioche bun with radicchio, beef tomato and nacho cheese sauce, served with homemade chips — 17.50

Wild Venison & Onion Burger

Wild venison and onion burger, served in a toasted brioche bun with winter fig chutney, blue cheese, radicchio lettuce and beef tomato, served with homemade chips — 14.00

Black Bean & Beet Burger

A blend of black beans, roasted beets and chef's herbs and spices, served in a toasted brioche bun with radicchio and beef tomato, served with homemade chips — 13.00

Moroccan-Spiced Lentil Stew

Served with toasted sourdough pitta bread — 13.00

Butternut Squash & Black Bean Chilli

Served with rice, tortilla chips, sour cream and guacamole — 11.00



FROM THE BROILER

FAMOUS FOR

Our steaks are seasoned with our own unique recipe and cooked in a special broiler at 1600-1800° Fahrenheit to sear the outside of the meat and keep the inside tender and juicy.

8oz Brick Cut Rump Steak

Served with homemade chips, grilled tomatoes and mushroom — 16.00

8oz Ribeye Steak

Served with homemade chips, grilled tomatoes and mushroom — 23.00

Add Peppercorn, Diane or Blue Cheese Sauce — 3.00

Bacon Steak

Served with chilli pineapple salsa, free range egg and homemade chips — 14.00

10oz Venison Steak

Northumbrian Estates venison served with dauphinoise potatoes, buttered greens and black treacle sauce — 24.00

PIZZAS

Our pizza bases are rolled on-site and cooked in our stone pizza oven

Pesto Chicken

Chargrilled chicken, pesto and buffalo mozzarella, finished with fresh rocket and Parmesan — 12.00

Mediterranean

Roasted Mediterranean vegetables and buffalo mozzarella, finished with rocket and a balsamic glaze — 10.00

Classic Spice

Pepperoni, jalapeños, sausage meat, roasted peppers, chargrilled onions and buffalo mozzarella topped with fresh rocket, Parmesan and chilli flakes — 12.00

Garlic Bread

Pizza base with garlic and herb butter — 6.00

Garlic Bread with Cheese

Pizza base with garlic and herb butter, topped with mozzarella — 7.00



SIDES

Homemade Chips — 3.50

Side Salad — 3.00

Seasonal Vegetables — 3.50

Onion Rings — 4.00

House Slaw — 3.00

Peppercorn Sauce — 3.00

Diane Sauce — 3.00

Blue Cheese Sauce — 3.00



DESSERTS

Bread and Butter Pudding

Served with rich vanilla custard — 6.00

THE INN COLLECTION GROUP FAVOURITE

Sticky Toffee Pudding

Served with toffee sauce and caramel ice cream — 6.00

Belgian Waffles

Waffles topped with chocolate ice cream, chocolate sauce and berries — 7.00

Winter Fruit Crumble

Warm seasonal stewed fruit topped with crunchy baked crumble, served with either custard or vanilla ice cream — 6.50

Sticky Toffee Sundae

Chunks of home-made sticky toffee pudding, toffee sauce, caramel ice cream and whipped cream — 6.00

Biscoff Cheesecake

Served with ice cream — 7.00

Chocolate Fudge Cake

Served with salted caramel ice cream — 7.00

Cheese Board

Selection of Northumbrian cheeses served with biscuits, grapes and fruit chutney — 10.00

Deluxe Ice Cream

Choose from vanilla, raspberry panna cotta, chocolate, strawberry or caramel
One Scoop — 3.00 Two Scoops — 5.00 Three Scoops — 6.00



LIGHT BITES

*Available 11am– 5pm. Served on a choice of Geordie stottie, malted wheat baguette or white baguette. *Gluten-free bread available upon request*

Hot Meat Dip of the Day

Please ask for today's choice, served with homemade chips and rich gravy — 9.00

Fish Fingers

Served with tartare sauce and homemade chips — 8.00

Tuna & Onion Melt

Served with homemade chips and salad garnish — 7.00

Chicken, Black Pudding & Peppercorn Sauce

Served with homemade chips and rocket — 9.00

Mediterranean Vegetable

Served with homemade chips and salad garnish — 7.00



CHILDREN'S MENU

2 courses — 8.00 3 courses — 10.00

STARTERS — 1.50

Hidden Vegetable Tomato Soup

Garlic Bread

Vegetable Sticks

With mayonnaise, garlic mayonnaise or BBQ sauce

MAINS — 7.00

Fish & Chips

Served with peas

Sausage & Mash

Served with green vegetables and gravy

Scampi & Chips

Served with peas

Cheese & Tomato Pizza

Served with homemade chips and salad

Kids Platter

Ham, cheese, vegetable sticks, bread and butter

Tomato Penne Pasta

Served with garlic bread

DESSERTS — 1.50

Sticky Toffee Pudding

Served with toffee sauce

Ice Cream

Served with sauce and popping candy

Ice Lolly



Please order your food at the bar, quoting your table number when ordering

Please ask our team for today's choice of specials

We hope you enjoy your meal

Please note, specials may not be available during peak seasons



THE COMMISSIONERS QUAY INN

PROUDLY PART OF THE INN COLLECTION GROUP



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

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Due to using fresh Game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the current rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not hesitate to contact us at: The Commissioners Quay Inn, Quay Road, Blyth, Northumberland, NE24 3AF.
Tel: 01670 335060. Email: enquiries@cqi-blyth.co.uk