

DINING

Eat, Drink, Sleep... Explore

STARTERS

Winter Vegetable Soup

Served with crusty bread and butter — 5.50

Venison Broth

Served with crusty bread and butter — 6.50

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

Moules Marinière

Succulent mussels steamed in local *Hadrian & Border Ale*, garlic, cream and parsley, served with stottie bread for dipping and mopping up — 8.00

Salt & Pepper Calamari

Seasoned squid, breadcrumbed in panko crumb, served with lime & chilli dipping sauce — 8.00

Haggis Rolls

Spiced Scottish haggis, encased in puff pastry with spinach, finished with a whiskey and orange marmalade sauce — 6.50

Winter Vegetable Risotto

A medley of winter vegetables bound in traditional risotto, seasoned with fresh sage and thyme — 6.50



MAINS

Fish & Chips

Deep fried beer-battered fish fillet served with homemade chips, peas, tartare sauce and grilled lemon — 15.00

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 — 18.00

Whitby Scampi

Breaded wholetail scampi pieces served with homemade chips, peas, tartare sauce and grilled lemon — 11.00

Northumbrian Sauce Glazed Burgers

8oz Angus burger cooked in our special Northumbrian sauce, topped with smoked cheese, crispy onions, lettuce, tomatoes and gherkin in a brioche bun, served with French fries — 14.00

Moules Marinière

Succulent mussels steamed in local *Hadrian & Border Ale*, garlic, cream and parsley, served with fries and stottie bread for dipping and mopping up — 14.00

8oz Brick Cut Rump Steak'

Cooked to your liking and served with buttered greens, Madeira sauce and a choice of creamed or dauphinoise potatoes — 20.00

Hearty Game Stew

Slow-cooked Northumbrian Game, seasonal root vegetables, potatoes and winter herbs bound together in a rich game stock, served with stottie bread for dipping — 13.00

FAMOUS FOR

Lindisfarne Inn Fish Pie

A medley of fish poached in a rich creamy sauce, topped with creamy gratinated potato; served with wedges of rustic bread — 14.00

Paupiette of Sole

Sole fillets packed with spinach and wrapped in Parma ham, finished with a fish beurre blanc, château new potatoes and green vegetables — 17.00

Northumbrian Venison Loin

Rich prime venison steak served with dauphinoise potatoes, roasted root vegetables and blackberry jus — 13.00

Pan-Seared Chicken Breast

Pan-seared chicken breast cooked in a rich chicken stock, finished with a tarragon beurre blanc, served with winter green vegetable fricassee — 13.00

Winter Vegetable Risotto

A medley of winter vegetables bound in traditional risotto, seasoned with fresh sage and thyme — 12.00



PIZZA

Our sourdough pizza bases are hand-stretched and cooked in our stone pizza oven

Slow Roasted Balsamic Mediterranean Vegetables

Balsamic Mediterranean vegetables, pizza sauce, shredded and buffalo mozzarella and fresh basil — 11.00

Double Pepperoni

Pepperoni, pizza sauce, chillies, shredded and buffalo mozzarella and fresh basil — 12.50

Margherita

Pizza sauce, shredded and buffalo mozzarella and fresh basil — 10.00



DESSERTS

Homemade Cheesecake

Please ask for today's choice — 6.00

THE INN COLLECTION GROUP FAVOURITE

Sticky Toffee Pudding

Served with butterscotch sauce and ice cream — 6.00

Mulled Winter Berry Crumble

Served with vanilla ice cream — 6.00

Bread & Butter Pudding

Served with white chocolate and cranberries — 6.00

Poached Pear

Served with winter berry coulis and vanilla ice cream — 6.50

Northumbrian Cheese & Biscuits

Served with grapes and chutney — 9.50



LUNCH

All sandwiches are served in doorstep white or wholemeal bread, with salad garnish. Available from 12 noon until 5pm

Hot Roast of the Day

Ask your server for today's choice, served with gravy — 10.00

Roasted Mediterranean Vegetables

With marinara sauce, buffalo mozzarella and fresh basil — 9.00

Welsh Rarebit

Served open with crispy leeks — 9.00

Whitby Scampi Po' Boy

With crispy lettuce, gherkin and tangy Cajun mayonnaise — 10.00

Grilled Cheese

Brie, Cheddar, mushrooms, garlic and red onion jam — 8.00

Grilled Chicken

With crumbled black pudding and pepper sauce — 10.00



CHILDREN'S MENU

2 courses — 8.00 3 courses — 9.00

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 fries 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



SIDES

Beer Battered Onion Rings — 4.00

Garlic Bread — 3.00

Garlic Bread with Cheese — 3.50

Truffle & Parmesan Chips — 3.00

Buttered Greens — 3.00

House Salad — 3.00

BREAKFAST

Served 7.30am – 11.00am (Residents' breakfast 7.30am – 9.30am)

Full English

Bacon, sausage, your choice of egg (fried, poached or scrambled), baked beans, hash browns, mushrooms, grilled tomato and black pudding — 10.00

Vegetarian Full English

Vegan sausage, your choice of egg (fried, poached or scrambled), baked beans, hash browns, mushrooms and grilled tomato — 9.00

Craster Kippers

Served with poached eggs on toast and a grilled lemon wedge — 10.00

Breakfast Sandwich

Choose two items from the Full or Vegetarian English, served in a stottie — 6.00

Eggs on Toast

Eggs cooked how you like them (fried, poached or scrambled), served on thick-cut, buttered farmhouse bread — 5.00

Eggs Benedict

Poached eggs on a toasted English muffin with hollandaise sauce and a choice of ham or Danish bacon — 10.00

Hash Bowl

Potatoes, spring onions and bacon, served with poached eggs and hollandaise sauce — 9.50

Eggs Florentine

Poached eggs on a toasted English muffin with steamed spinach, topped with hollandaise sauce — 10.00

Eggs Royale

Poached eggs on a toasted English muffin with smoked salmon, topped with hollandaise sauce — 12.00

Porridge

With honey or jam — 4.00

Toast & Preserves

White or brown toast served with butter and jam or marmalade — 2.50

Cereal

Choose from a wide selection of cereals — 3.00



SUNDAYS

Served 12 noon – 5.00pm, every Sunday (subject to availability)

Roast Topside of Beef

With horseradish sauce — 14.00 (Light — 9.00)

Roast Pork Loin

With black pudding and crackling — 14.00 (Light — 9.00)

Roast Chicken Breast

With sage & onion stuffing and crispy chicken skin — 14.00 (Light — 9.00)

All served with crispy roasties, massive homemade Yorkshire Puddings, lashings of rich homemade meat gravy served to the table with roasted roots, buttered seasonal greens and cauliflower cheese

Please ask a team member for today's vegetarian option

WINTER BREAKS

Get away for less this winter with our Winter Breaks offer and enjoy a two-course dinner, bed and breakfast stay at one of our award-winning inns.

Offer available until 1st November – 31st March. Visit our website for more details



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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
Lindisfarne
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 Lindisfarne Inn, Beal, Berwick-upon-Tweed, TD15 2PD.

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