

DINING MENU



Starters and Small plates

Homemade Soup of the Day 6.50 With crusty sourdough and butter (V)(GFA)

Northumbrian Game Terrine 7.95  With toasted sourdough and red onion chutney (GFA)

Moules Marinière 8.95 Steamed mussels in white wine, garlic & cream sauce with sourdough bread (GFA)

Crab on Toast 8.95 Crab mayonnaise, pickled samphire and shaved fennel served on crusty sourdough toast (GFA)

Homemade Smoked Paprika Hummus 7.50 With olive oil, crispy chickpeas and warm flatbread (VG)(GFA)

Gambas Pil Pil 11.95 King prawns in chilli & garlic butter served with crusty sourdough bread (GFA)

Prawn, Crayfish & Hot Smoked Salmon Cocktail 11.95 With crisp gem lettuce, Marie Rose sauce and soft brown bloomer bread (GFA)

Chickpea & Coriander Falafel 7.50 Homemade by our chefs, with red pepper salsa and pickled cucumber (VG)(GFA)

Shavers

Charcuterie Sharer Board 29.95 Selection of deli meats, marinated olives, sun dried tomatoes, warm focaccia bread, olive oil and balsamic vinegar

Seafood Sharer Platter 32.50 Chilli & garlic king prawns, crayfish & prawns in Marie Rose sauce, hot roast smoked salmon, battered mussels, crab mayonnaise, tartare sauce, charred lemon and crusty sourdough

The Med Sharer 27.95 Homemade smoked paprika hummus, chickpea & coriander falafels, tabbouleh, labneh and warm flatbread (V)

The Plant Board 27.95 Homemade smoked paprika hummus, chickpea & coriander falafels, olives, sundried tomatoes, blistered red peppers and music bread (VG)

Mains

Traditional Fish & Chips 18.95 In crispy batter, with home-cooked chips, mushy peas and tartare sauce (GFA)
Add bread and butter or curry sauce +£1.00 each

Posh Fish & Chips 21.50 Pan-roasted cod loin with gravadlax sauce, crushed new potatoes, samphire, dill crushed peas and a crispy batter crumb (GFA)

Pan Roasted Chicken Supreme 19.95 In a mead, pancetta & pearl onion cream sauce, with decadent mashed potato and seasonal greens (GFA)

Northumbrian Lamb Noisettes 22.50  Slow-cooked Northumbrian lamb belly with apricot stuffing, creamy mashed potatoes, tender stem broccoli and a lamb jus

King Prawn & Courgette Fettuccine 18.95 Grilled king prawns and courgette cooked in butter emulsion, topped with chilli and parmesan

Mushroom & Lentil Fettuccine 16.95 Mushrooms and lentils in a rich tomato & herb sauce, topped with vegan parmesan cheese (VG)

Slow Braised Ham Hock 19.95  Slow-cooked ham hock with colcannon mashed potato, braised leeks and a wholegrain mustard cream sauce (GFA)

Toad in the Hole 16.50 With creamy mashed potatoes, seasonal greens and a rich pan gravy

Moules Marinière 17.95 Steamed mussels in white wine, garlic & cream sauce with fries and sourdough bread (GFA)



Scan here for all allergy and dietary information, or speak to a member of our team. Adults need around 2,000 kcals per day. Full Terms & Conditions are available online and via the QR code.



Artisan Pies

All of our pies are served with creamy mashed potato or home-cooked chips, seasonal vegetables and rich gravy

Cheddar Cheese, Potato & Onion 17.95 (V)

Chuck Steak & Ale 18.95

Northumbrian Game Pie 18.95 🍴

Creamy Chicken, Ham & Tarragon 17.95

Burgers & Grill

The Hot Honey Chicken Burger 19.95 Crispy buttermilk chicken, hot honey sauce, gem lettuce, slaw and seasoned fries

The Reuben Burger 21.50 Two 4oz Aberdeen angus patties, sauerkraut, Swiss cheese, reuben dressing, shredded lettuce, pickles, slaw and seasoned fries

Signature Surf & Turf Burger 22.95 Two 4oz Aberdeen angus patties, honey-glazed king prawns, crisp gem lettuce avocado, sriracha with slaw and seasoned fries

The Plant Burger 18.95 Juicy plant-based patty, vegan smoked cheese, gem lettuce, tomato, pickles, garlic sauce and seasoned fries (VG)

Double Cheese & Bacon Burger 18.95 Two 4oz Aberdeen angus patties, crispy bacon, smoked cheese, burger sauce, gem lettuce, pickles, slaw and seasoned fries

8oz Sirloin 24.95 With herb-crushed new potatoes, fresh watercress, buttered green beans and finished with maldon sea salt (GFA)

18oz Tomahawk 59.95 It's great to share! With herb-crushed new potatoes, fresh watercress, buttered green beans, your choice of sauce and finished with maldon sea salt (GFA)



Salads & Bowls

Hummus Rainbow Bowls With smoked paprika hummus, olive oil, crispy chickpeas, avocado, pickled shallots, edamame beans and heritage tomatoes. *Served with your choice of:*

Chickpea & Coriander Falafel and Pepper Salsa 15.95 (VG)

Hot Honey Chicken 16.95

Hot Honey Chicken & Noodle Salad 17.95 Spicy crispy chicken, with warm rice noodles, Asian vegetables, hot honey sauce, fresh lime and spring onions

Chicken & Bacon Caesar Salad 12.95/17.95 With grilled chicken, crispy bacon, fresh gem lettuce, anchovies, parmesan, garlic & herb croutons and Caesar dressing

Classic Caesar Salad 10.95/14.95 With fresh gem lettuce, anchovies, parmesan, garlic & herb croutons and Caesar dressing

Thai Chicken & Prawn Coconut Curry 18.95 With courgettes and cherry tomatoes in a creamy coconut sauce, fragrant basmati rice and coriander (GFA)

Thai Sweet Potato Coconut Curry 17.95 With baby corn, cherry tomatoes, courgette in a creamy coconut sauce, fragrant basmati rice and coriander (VG)(GFA)

Desserts

Sticky Toffee Pudding 8.95 (V)

With toffee sauce, vanilla ice cream

Warm Chocolate Brownie 7.95

With vanilla ice cream

Cheesecake of the Day 8.95

Ask a member of our team for today's flavour

Chocolate Truffle Torte 9.95 (VG)(GFA)

With vanilla ice cream

Selection of Ice Cream or Sorbet 6.95 (V)(GFA)

Ask a member of our team for today's selection

Cheese Board 13.95

With biscuits, fruit and chutney

Sides

Home-cooked Chips (GFA) **3.95**

Onion Rings (GFA) **3.95**

Fries (GFA) **3.95**

Slaw (V)(GFA) **2.50**

Side Salad (VG)(GFA) **3.95**

Green Vegetables (V)(GFA) **3.95**

(V) Vegetarian

(VG) Vegan

(GFA) Gluten Free Ingredients Available

🍴 In-house Butcher