



THE MIDLAND



STEAK & WINE THURSDAY £25

8oz Sirloin & glass of Wine
12pm, Every Thursday

A rare midweek treat!

SUNDAY IS SERVED

Sunday Roast
from 12pm – 5pm

pull up a chair with friends and family!

JOIN THE INN CROWD

Download our loyalty app

Unlock exclusive perks, discounts and freebies!

LIGHT BITES

Served 11am - 5pm, Monday - Saturday

Add Home-cooked chips, fries or soup to any light bite +2.50

Prawn, Crayfish & Smoked Salmon Sandwich (GFA)

With Marie Rose sauce, gem lettuce and served on soft brown bloomer bread 11.50

Tuna & Avocado Sandwich

Fresh avocado, tuna, capers, dill, celery and sriracha mayonnaise, served in a toasted ciabatta 10.50

Hot Honey Ranch Twisted Club Sandwich (GFA)

Panko chicken, crispy bacon, jalapeño, roasted pepper, gem lettuce, tomato, Mexican cheese and hot honey ranch in a toasted ciabatta 12.50

Crispy Fish Bun (GFA)

Battered fish goujons, gem lettuce, and tartare sauce in a brioche bun 10.50

Reuben Sandwich

Pastrami, Swiss cheese, pickles, sauerkraut and Reuben dressing in a toasted ciabatta 12.50

Homemade Coriander & Chickpea Falafel (VG)

With roasted butternut squash hummus, red pepper salsa and sweet pickled cucumber in a toasted ciabatta 8.50

Soft Shell Tacos

Two soft corn tortillas served with your choice of filling

Sticky Chicken (GFA) 11.00

Falafel & Mojo Picon Salsa (VG, GFA) 9.00

Light, but mighty!

Coffee & Cake for £6

Every Day, 11am-5pm



STARTERS AND SMALL PLATES

Served 12pm - 9pm, All day every day

Homemade Soup of the Day (V, GFA)

With crusty sourdough and butter 7.00

Chicken Liver Pâté

With toasted sourdough and red onion chutney 8.00

Baked Camembert (V, GFA)

Warm and gooey camembert with fig chutney and toasted sourdough. Great to share 15.50

Crab on Toast (GFA)

Crab mayonnaise, pickled samphire and shaved fennel served on crusty sourdough toast 9.00

Roasted Butternut Squash Hummus (VG, GFA)

Smooth roasted butternut squash hummus with toasted pumpkin seeds and juicy pomegranate, served with warm flatbread 7.50

Gambas Pil Pil (GFA)

King prawns in chilli and garlic butter served with crusty sourdough bread 10.00

Prawn, Crayfish & Smoked Salmon Cocktail (GFA)

With crisp gem lettuce, Marie Rose sauce and soft brown bloomer bread 12.00

Chickpea & Coriander Falafel (VG, GFA)

Homemade by our chefs, with red pepper salsa and pickled cucumber 7.00

Charcuterie Sharer Board

Selection of deli meats, marinated olives, sun-dried tomatoes, warm focaccia bread, olive oil and balsamic vinegar 29.00

Seafood Sharer Platter (GFA)

Chilli & garlic king prawns, crayfish and prawns in Marie Rose sauce, hot roast smoked salmon, battered mussels, crab mayonnaise, tartare sauce, charred lemon and crusty sourdough 33.00

The Plant Sharer Board (VG, GFA)

Homemade roasted butternut squash hummus, chickpea and coriander falafels, olives, sundried tomatoes, blistered red peppers 28.00

Buy 3, get 1 free

*Cheapest one free, sharers not included

MAINS

Traditional Fish & Chips (GFA)

In crispy batter, with proper chip-shop chips, mushy peas and homemade tartare sauce 19.00

Add bread and butter or curry sauce +1.00 each

Posh Fish & Chips (GFA)

Pan-roasted cod loin with gravadlax sauce, crushed new potatoes, samphire, dill crushed peas and a crispy batter crumb 22.00

Pan Roasted Chicken Supreme (GFA)

In a mead, pancetta & pearl onion cream sauce with decadent mashed potato and seasonal greens 20.00

Pulled Featherblade of Beef Mafaldine

Slow cooked shoulder of beef, rich beef & red wine sauce, mafaldine pasta ribbons, finished with parmesan and citrus pangratatto 20.00

Roasted Squash & Butterbean Mafaldine (VG)

Roasted butternut squash, butterbeans, chilli and plum tomato ragu, topped with vegan parmesan 17.00

Slow Braised Ham Hock

Slow-cooked ham hock with colcannon mashed potato, braised leeks, and a wholegrain mustard cream sauce 20.00

Northumbrian Lamb Noisette (GFA)

Slow-cooked Northumbrian lamb with apricot stuffing, creamy, buttered mashed potato, tender stem broccoli and a lamb jus 22.50

Toad in the Hole

With creamy, buttered mashed potatoes, seasonal greens and a rich pan gravy 16.50

ARTISAN PIES

All of our pies are served with buttered mashed potato or chips, seasonal vegetables and rich gravy

Steak & Ale 19.00

Cheddar Cheese, Potato & Onion (V) 18.00

Northumbrian Game 19.00

Creamy Chicken, Ham & Tarragon 18.00

Double Cheese & Bacon Burger

Two 4oz Aberdeen angus patties, crispy bacon, smoked cheese, burger sauce, gem lettuce, pickles, slaw and seasoned fries 19.00

The Reuben Burger

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

Signature Surf & Turf Burger

Two 4oz Aberdeen angus patties, honey-glazed king prawns, crisp gem lettuce, avocado, sriracha, slaw and seasoned fries 23.00

BURGERS & GRILL

Customise your burger and add panko chicken breast, extra patty, blue cheese, maple cured bacon £3. Fried egg, hash brown £1.

The Hot Honey Chicken Burger (GFA)

Panko chicken, hot honey sauce, tomato, pickles, gem lettuce, slaw and seasoned fries 20.00

Halloumi Burger (V, GFA)

Pan-fried halloumi, gem lettuce, sambal salad, tomato & chilli jam, raita, coleslaw and seasoned fries 19.00

The Plant Burger (VG)

Juicy plant-based patty, vegan smoked cheese, gem lettuce, tomato, pickles, garlic sauce and seasoned fries 19.00

16oz Ribeye Steak (GFA)

28-day aged, grass-fed ribeye steak, perfect for sharing or for those with a larger appetite, served with herb-crushed new potatoes, fresh watercress, buttered green beans and finished with maldon sea salt 59.00

8oz Sirloin (GFA)

Flavourful grilled sirloin, with herb-crushed new potatoes, fresh watercress, buttered green beans and finished with maldon sea salt 25.00

Surf your turf

Add garlic king prawns +6.00

Add
Café de Paris butter,
Diane sauce, blue cheese
sauce, chimichurri or
peppercorn sauce
for only
2.00

Chicken & Bacon Caesar Salad (GFA)

With grilled chicken, crispy bacon, fresh gem lettuce, anchovies, parmesan, garlic & herb croutons and Caesar dressing 17.00

Chicken Shawarma

Charred shawarma-spiced chicken served with fragrant rice, pickled onion, red cabbage, hummus and cooling mint raita 18.00

Thai Chicken & King Prawn Coconut Curry (GFA)

With courgettes and cherry tomatoes in a creamy coconut sauce, fragrant rice and coriander 19.00

Thai Sweet Potato Coconut Curry (VG, GFA)

With baby corn, cherry tomatoes, courgette in a creamy coconut sauce, fragrant rice and coriander 18.00

Rainbow Bowls

With roasted butternut squash hummus, olive oil, crispy chickpeas avocado, pickled shallots, edamame beans and pomegranate *Served with your choice of:*

Chickpea & Coriander Falafel & Pepper Salsa (VG, GFA) 16.00

Hot Honey Chicken (GFA) 17.00

ON THE SIDE

Proper Chips (VG, GFA) 4.00

Onion Rings with Smoky Mayo (GFA) 4.00

Skin on Fries (VG, GFA) 4.00

Asian Slaw (V, GFA) 2.50

Dressed Side Salad (VG) 4.00

Honey Roasted Carrots & Tenderstem Broccoli (V, GFA) 4.00

Garlic & Parmesan Dough Balls 6.50

Loaded Fries with BBQ Pulled Pork & Cheese (GFA) 8.00

Halloumi Fries with Tomato & Chilli Jam (V) 8.00

KIDS MENU

Fish & Chips (GFA)

With garden or mushy peas 7.00

Burger & Fries

With or without cheese 7.50

Pasta Bolognese

Venison & pork bolognese with parmesan 6.95

Scampi & Chips (GFA)

With garden or mushy peas 6.50

Battered Chicken Goujons (GFA)

With fries and broccoli 7.00

Sausage & Mash

With garden peas and gravy 7.00

Tomato Pasta (VG)

In fresh tomato sauce 6.50

FREE DRINK* with any kids' mains
*fruit shoot or 1/2 draught soft drink

Sticky Toffee Pudding

With toffee sauce and vanilla ice cream 4.00

Ice Cream

Ask a member of our team for today's selection 3.50

Chocolate Sundae

With ice cream and chocolate sauce 3.50

Toffee Sundae

With ice cream and toffee sauce 3.50

DESSERTS

Warm Sticky Toffee Brownie Sundae

Warm toffee pudding, brownie chunks, vanilla ice cream, hot toffee sauce and whipped cream 9.00

Warm Chocolate Brownie

With vanilla ice cream 8.00

Apple & Blackberry Crumble

Served with vanilla custard 9.00

Selection of Ice Cream or Sorbet (V, GFA)

Ask a member of our team for today's selection 7.00

Sticky Toffee Pudding

With toffee sauce and vanilla ice cream 9.00

Chocolate Truffle Torte (VG, GFA)

With vanilla ice cream 9.00

Cheese Board

With biscuits, fruit and chutney 12.95

BREAKFAST

Served 7:30am - 11am, Monday - Sunday

Full English

Bacon, sausage, your choice of egg (fried, poached or scrambled), baked beans, hash brown, mushrooms, grilled tomato and black pudding 13.00

Vegetarian Full English (V)

Vegan sausage, your choice of egg (fried, poached or scrambled), baked beans, hash brown, mushrooms and grilled tomato 12.00

Breakfast Sandwiches

All sandwiches served in a sourdough bun

Bacon (GFA)

6.50

Sausage

6.50

Bacon & Sausage

7.50

Fried Egg & Mushroom (V, GFA)

6.00

Vegan Sausage (VG)

6.50

Eggs on Toast (V, GFA)

Your choice of egg (fried, poached, or scrambled), served on thick-cut, buttered farmhouse bread 5.50

Eggs Benedict

Poached eggs on a toasted English muffin with bacon and hollandaise sauce 11.50

Eggs Florentine (V)

Poached eggs on a toasted English muffin with steamed spinach and hollandaise sauce 11.50

Eggs Royale

Poached eggs on a toasted English muffin with smoked salmon and hollandaise sauce 13.00

Toast & Preserves (V, GFA)

White or brown toast served with butter, jam or marmalade 3.00

Cereal (V)

Choose from a wide selection of cereals 2.50

Porridge (V)

With honey or jam 4.00

Wake, eat, repeat.

PART OF THE INN COLLECTION GROUP

Made up of over 30 Pubs with Rooms, that brings together hearty comfort food, and cosy, characterful settings.



Sunday IS SERVED

Sunday Roast from 12pm – 5pm

Don't miss out, book your table for your Sunday lunch today.

pull up a chair with friends and family!



ALLERGENS

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. **Please speak with a member of staff when ordering a GFA (Gluten Free Option Available) dish.**

(V) Vegetarian

(VG) Vegan

(GFA) Gluten Free Option Available



Chef's Recommendation

Upon request