



Snacks & Nibbles

Homemade Guinness & Black Treacle Bread, Homemade Rosemary & Sea Salt Butter £2.50

Potato Skins, Seasoned With Rosemary Salt, Choice of Dips £4.25

Crispy King Prawns, Homemade Sweet Chilli Sauce £4.50

Homemade Black Pudding Fritter, Apple Sauce £3.50

Selection Board of The Above (Two Sharing) £10.95

Starters

Homemade Soup of The Day £4.75

Traditional Prawn Cocktail, Brandy Marie Rose, Brown Bread & Butter £7.25

Poached Salmon & Dill Terrine, Beetroot Salad £7.25

Local Pheasant & Smoked Bacon Terrine, Pickled Pear Puree, Homemade Bread £7.25

Pressing of Locally Shot Rabbit, Carrot Remoulade £7.25

Roast Beetroot & Butternut Squash Salad, Crumbled Feta, Toasted Seeds (V) £6.95

Mains

Pan Fried Stone Bass, Lemon & Chive Risotto £14.50

Slow Cooked Lamb Shank, Mashed Potato, Seasonal Vegetables, Mint Gravy £16.50

Roast Chicken Breast, Creamed Potato, Paprika & Lemon Sauce £13.50

Pan Fried Guinea Fowl Breast, Leg Spring Roll, Celeriac, Wholegrain Mustard Jus £14.50

Root Vegetable Hot Pot, Braised Red Cabbage (V) £12.50

Pub Favourites

Braised Steak & Ale Pie, Braised Red Cabbage £12.95

Deep Fried Scampi, Garden Peas, Tartare Sauce £11.95

Lager Battered Cod & Chips, Garden Peas, Tartare Sauce £12.95

Northumbrian Steaks With Roast Flat Mushroom, Herb Roasted Tomato, Onion Rings,
Hand Cut Chips or French Fries

Rump Steak £16.95 Sirloin Steak £18.95 Fillet Steak £23.95

Sides & Sauces

Seasonal Vegetables £2.95

House Salad £2.95

Lager Battered Onion Rings £2.95

Triple Cooked Chips £2.95

French Fries £2.95

Peppercorn Sauce £2.95

Diane Sauce £2.95

Crispy King Prawns in Garlic Butter £4.50