



Snacks & Nibbles

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

Potato Skins, Seasoned With Rosemary Salt, Choice of Dips (V) £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

Breaded Squid, Dressed Leaves & Lemon Mayonnaise £7.25

Smoked Mackerel Risotto £7.25

Homemade Corned Beef Fritter, Caramelised Onion Puree, Pickled Red Onions £7.25

Crispy Venison Haunch, Crushed Pea's, Jus £7.25

Chard New Season English Asparagus, Poached Hen's Egg, Lemon Dressing (V) £7.95

Mains

Steamed Fillet of Rainbow Trout, English Asparagus, Orange Butter Sauce £12.95

Slow Cooked Pork Belly, Creamed Leeks, Fondant Potato, Jus £14.50

Slow Cooked Northumbrian Beef Neck, Horseradish & Chive Risotto, Red Wine Jus £15.95

Seared Loin of Local Venison, Slow Cooked Haunch, Skirlie Mash, Cabbage & Bacon £16.95

Vegetable Curry, Poppadum & Rice (V) £12.50

Northumbrian Leek & Cheddar Cheese Suet Pudding, Creamed Potato (V) £12.50

Pub Favourites

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

Braised Steak & Ale Pie, Braised Red Cabbage £12.95

Deep Fried Scampi & Chips, 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