

## Starters

<b>Bread &amp; Olives</b>	<b>£7.95</b>	<b>Smoked Haddock Fishcake</b>	<b>£9.50</b>
Olives served with infused oils with breadsticks, perfect while you decide!		Flaked haddock and spring onion in a crisp crumb, finished with a rich parsley cream sauce.	
<b>Soup of the Day (V)</b>	<b>£6.50</b>	<b>Honey &amp; Truffle Baked Camembert (V)</b>	<b>£13.95</b>
Freshly made and served with warm artisan bread & butter.		Perfect for sharing. Oven baked Camembert drizzled with honey & truffle, served with artisan bread and breadsticks.	
<b>Homemade Chicken Liver Parfait</b>	<b>£7.95</b>		
Smooth, rich parfait topped with red currant jelly with toasted brioche and caramelised red onion chutney.			

## Mains

<b>North Shields Cod &amp; King Prawn Bites</b>	<b>£18.95</b>	<b>Half Roasted Chicken</b>	<b>£18.95</b>
Crisp, lightly battered cod and prawn bites served with home-made chips, mushy peas and a classic tartare sauce.		Half roast chicken with sautéed potatoes, fresh green beans and a choice of peppercorn sauce, blue cheese sauce or light pan gravy	
<b>Smoked Brisket Burger</b>	<b>£17.95</b>	<b>Mince &amp; Herb Dumpling</b>	<b>£15.95</b>
A British beef burger topped with slow cooked smoked brisket, served with homemade chips & burger slaw.		Traditional steak mince in a rich gravy, topped with a herby dumpling and served with buttery mash & seasonal greens.	
<b>Make it your own?</b>	<b>£3.50</b>		
Add streaky bacon, egg, cheese or onion rings			
<b>Build Your Own 10oz Rib Eye Steak</b>	<b>£26.95</b>	<b>Pie of the Week</b>	<b>£15.95</b>
Enjoy our tender, beautifully marbled 10oz rib eye steak, grilled exactly how you like it.		Our much loved individual homemade pot pie served with homemade chips and seasonal greens. Ask your server for today's filling.	
Create your perfect plate with two sides from the following: vine roasted tomatoes & field mushroom, crispy onion rings, fresh house salad, peppercorn sauce, blue cheese sauce, light pan gravy or our signature homemade chips.			
<b>Fancy more?</b>	<b>£3.50</b>	<b>Vegetable &amp; Couscous Strudel (V)</b>	<b>£14.95</b>
Add any extra sides from the selection to elevate your steak experience.		Crisp filo pastry filled with seasoned vegetables & couscous, served with roasted broccoli and tomato coulis.	
<b>Grilled Mackerel</b>	<b>£15.95</b>	<b>Wild Mushroom &amp; Asparagus Risotto (VE)</b>	<b>£14.95</b>
Tender mackerel with lemon & herb butter, fennel & caper slaw and homemade flatbread		Creamy risotto loaded with wild mushrooms and tender asparagus finished with a delicate parmesan tuille.	

## Desserts

<b>Lemon Posset</b>	<b>£7.95</b>	<b>Duo Chocolate Mousse</b>	<b>£7.95</b>
Sharp, creamy posset with crushed raspberries & butter shortbread.		Dark and white chocolate mousse topped with black cherries.	
<b>Homemade Sticky Toffee Pudding</b>	<b>£7.95</b>	<b>Ice Cream</b>	<b>£5.95</b>
Served warm with rich toffee sauce & vanilla ice cream.		A selection of locally sourced flavours.	
		<b>Northumberland Cheese Board</b>	<b>£12.95</b>
		A selection of Northumberland cheese company cheese's served with chutney & crackers.	

## Sides

<b>Homemade Chips</b>	<b>£4.50</b>	<b>Sautéed Seasonal Greens</b>	<b>£3.95</b>
<b>Smoked Garlic Mash</b>	<b>£3.95</b>	<b>Mixed Tomato Salad with Pickled Shallots &amp; Basil Dressing</b>	<b>£4.95</b>
<b>Baby Gem Salad with Croutons &amp; Lemon Dressing</b>	<b>£4.50</b>		

For Allergen and Calorie Information Please Scan the QR code

