

# MENU

## 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.	

**Homemade Chicken Liver Parfait** **£7.95**  
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>	<b>Pie of the Week</b>	<b>£15.95</b>
Add streaky bacon, egg, cheese or onion rings		Our much loved individual homemade pot pie served with homemade chips and seasonal greens. Ask your server for today's filling.	
<b>Build Your Own 10oz Rib Eye Steak</b>	<b>£26.95</b>	<b>Vegetable &amp; Couscous Strudel (V)</b>	<b>£14.95</b>
Enjoy our tender, beautifully marbled 10oz rib eye steak, grilled exactly how you like it. 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.		Crisp filo pastry filled with seasoned vegetables & couscous, served with roasted broccoli and tomato coulis.	
<b>Fancy more?</b>	<b>£3.50</b>	<b>Wild Mushroom &amp; Asparagus Risotto (VE)</b>	<b>£14.95</b>
Add any extra sides from the selection to elevate your steak experience.		Creamy risotto loaded with wild mushrooms and tender asparagus finished with a delicate parmesan tuille.	
<b>Grilled Mackerel</b>	<b>£15.95</b>		
Tender mackerel with lemon & herb butter, fennel & caper slaw and homemade flatbread			

## 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.	

**Northumberland Cheese Board** **£12.95**  
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

