

MENU

2 COURSES £15.95 3 COURSES £19.95

TO SHARE

ARTISAN BREAD

salted butter or olive oil & balsamic
£1.50 per person supplement

MIXED MARINATED OLIVES

£3.00 supplement

TO START

SOUP OF THE DAY

warm crusty bread

CHAR SUI PORK BELLY

spiced carrot purée

SCOTTISH FRESH MUSSELS

lemon grass, ginger, chilli & fresh herbs

THAI RARE BEEF SALAD

hot and sour dressing, & toasted peanuts (N)

WARM POTATO SALAD

asparagus, samphire & poached egg (V)

CHICKEN CAESAR SALAD

baby gem, croutons, anchovies & Caesar dressing topped with poached egg

SEARED ORKNEY SCALLOPS

smoked cauliflower, black pudding, pancetta, jus
£5.00 per person supplement

TO FOLLOW

GORGONZOLA STUFF CHICKEN BREAST

buttered kale, squash & chestnuts (N)

ROAST COD LOIN

zucchini pickle, crushed potato & pesto butter (N)

SEARED PORK CHOP

grain mustard mash, creamed savoy & bacon

PAN FRIED SEABASS

chorizo, tiger prawn & red pepper essence

BUBBLE AND SQUEAK RISOTTO

with a crisp hen's egg (V)

FISH & CHIPS

haddock in Newcastle brown ale batter, chunky chips & mushy peas

8oz VERMONT BURGER

streaky bacon, emmental cheese, BBQ sauce, French fries & house slaw

GF - Gluten free, V - VEGETARIAN, N - CONTAINS NUTS

Please note: A 10% discretionary service charge will be added to your bill.

Food allergies, intolerances and special dietary requirements. Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff and due to presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items.



MENU

FROM THE GRILL

FREE RANGE CHICKEN BREAST

10oz RIB-EYE STEAK OR 10oz SIRLOIN STEAK
grilled plum tomato, Portobello mushroom, dressed rocket, onion rings
and French fries. £10.00 per person supplement

STEAK SAUCES

peppercorn sauce, chasseur, garlic mayonnaise, £2.00 each

SIDES £3.00 EACH

THICK CUT CHIPS

FRENCH FRIES

PARMESAN MASH

BUTTER HERITAGE POTATOES

CREAM SAVOY & BLACK PEPPER

HERB CHANTENAY CARROTS

HOUSE DRESSED SALAD

BROCCOLI & ALMONDS

TO FINISH

WARM CHOCOLATE FONDANT

berry compote-Chantilly

TOFFEE & BANANA CHEESECAKE

salted caramel popcorn

NORTHUMBERLAND CHEESE PLATE

fruit chutney & savoury biscuits (V,N)

£4.00 per person supplement

MULLED POACHED PEAR

ginger parkin-reduced poaching syrup

TEA & COFFEE

TEA SELECTION £3.00 PER PERSON

traditional | red bush | camomile | assam | blackcurrant | peppermint
lemon, ginger & ginseng | green tea | Earl grey | decaffeinated

COFFEE

espresso £2.50 per person

americano | cappuccino £3.00 per person

latte | flat white | café mocha | hot chocolate £3.50 per person

liqueur £7.50 per person

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