

Dinner

Plates:

Warm bread, salted butter 2.5

Specially marinated Spanish olives 3.

Haggis scotch egg, romesco sauce 7.

Cream of mushroom soup, cheese on toast 6.5

Craster kipper, marinated beetroot, horseradish, potatoes, hen's egg 7.5.

Crispy pork belly fritters , Salt 'n' Pepper squid, celeriac remoulade, Granny Smith 10.

Shaved iberico ham, sourdough toast, red onion pickles, parmesan 8.5 / 16.

Jerusalem artichokes, shaved pear, goat's curd, hazelnut dressing 7.5

Whole grilled mackerel, dressed potato, pickled cucumber and beetroot salad 13.

Pan roasted cod, curried split pea, cauliflower bhaji, minted yoghurt 15.

Hand rolled linguine, Andy's mushrooms, truffle butter, soft herbs 12.

Glazed breast of duck, leg nugget, celeriac, black pudding, red wine prunes 20.

Roasted squash and foraged mushroom gratin, Blue Monday, walnut crumble 13.

8oz. Rump / rib-eye / fillet steak, fat cut chips, peppercorn sauce 16. / 20. / 27.

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Afters:

Glazed chocolate and ale cake, malted ice cream, pecans and popcorn 7.5

Hand-made ice cream and sorbet, fruit and nut biscuit 5.5

Plum and almond tart, vanilla ice cream 7.5

British cheese, grapes, chutney, crackers 8.5

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Sides 3.

Thin cut fries, truffle oil, parmesan / wok-style greens, peanuts, Korean glaze/

seasonal salad / creamed potato / braised red cabbage /

thrice-cooked chips / roasted carrots, fennel and chilli butter /

cauliflower cheese /

Northumbrian heritage potato, iberico lardons

Please inform us of any dietary requirements when booking and ordering.

Half portions are available - please ask for other children's options.