

Appetisers

Queen Olives 8.5 V

Large green olives marinated with rosemary, garlic & citrus peel.

Winter Broth 8 •

Slow-cooked ham hock with seasonal vegetables, served with warm bread & butter.

Butter Board 9.5 V (Serves Two)

House-baked focaccia with whipped butters - sun blushed tomato, crushed olives & roasted garlic.

PLEASE NOTIFY OUR STAFF ABOUT ANY DIETARY REQUIREMENTS, ALLERGIES, OR INTOLERANCES WHEN PLACING YOUR ORDER.

AVAILABLE GLUTEN FREE •
THIS DISH IS VEGETARIAN V

Small Plates *are designed for flexibility, perfect for sharing, mixing and matching, or enjoying as a lighter course before a larger dish. Each plate is crafted with the same care and quality as our mains, but served in smaller portions so you can explore more of the menu.*

Traditional Haggis 11 GF

Haggis with neeps, tatties & whisky cream.

Sous Vide Lobster Tail 18 •

Full lobster tail, cooked sous vide, served with scallop & crab ravioli and a saffron & shellfish cream sauce.

Mediterranean Arancini 10 V GF

Crispy risotto balls filled with smoked cheddar and Mediterranean vegetables, served with tomato & roasted red pepper coulis.

Crispy Beef Fillet 12 GF

Lightly battered strips of beef fillet tossed in sweet chilli & ginger glaze, finished with spring onion & sesame.

Potted North Sea Crab 12 •

Scottish white crab served with chive butter with pickled cucumber and toasted sourdough.

Belly Pork with Miso Caramel 12 GF

Crispy pork belly glazed with miso caramel, ginger & spring onion, apple purée & crispy crackling.

Large Plates - *are the heart of the menu - generous, complete dishes built around local ingredients, North Sea seafood, and Northumbrian meats. These are your modern gastro-pub classics: comforting, seasonal, and full of flavour.*

Cumberland Sausage 16 GF

Colcannon mash and Red wine gravy, topped with parsnip crisps.

Trio of Fish 23 V GF

Seabass, salmon & haddock with crushed new potatoes & prawn & lemon butter sauce.

Lamb Rump 26 GF

Buttered cabbage, pesto mash, and a minted red currant and rosemary sauce

North Sea Fish Pie with Lobster Crumb 18 GF

Smoked haddock & salmon in a leek & dill cream, topped with buttery mash & lobster crumb.

Chestnut Mushroom stroganoff 18 V GF

Roasted red pepper, smoked paprika, crème fraiche served with Arborio rice

(Add beef or chicken for 3)

Chicken Stuffed with Chorizo 19 GF

Chicken breast stuffed with chorizo & manchego cheese, wrapped in prosciutto, served with patatas bravas & aioli.

Delaval Steak Beef Burger 16 •

8oz Northumbrian steak burger with in-house burger sauce, smoked cheddar & slaw, served with chips.

Fish & Chips 18 GF

Day-boat North Sea haddock in crisp tempura batter, with hand-cut chips, minted peas & tartare sauce.

Northumbrian Sirloin Steak (10oz) 28 GF

28-day aged sirloin, served with hand-cut chips, roasted balsamic tomato, rocket, field mushroom & peppercorn sauce.

Sides

House Salad 4.5 Portion of seasonal greens 4.50
Small / Large Chips with Roast Garlic Mayo 4/6