

Appetisers

Padron Peppers 8 *G.F V*

Blistered Padron peppers with sea salt and lemon garlic aioli

Creme Du Barry 8 *G.F VG*

Velvety cauliflower soup with leeks, white onion, truffle oil and warm bread

Butter Board 9.5 *(Serves Two) V*

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 *G.F*

THIS DISH IS VEGETARIAN *V* THIS DISH IS VEGAN *VG*

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.

Thai Salmon Fishcake 10 *G.F*

Diced Salmon fillet, Thai red curry paste, lime leaves and fresh coriander served with Thai cucumber salad

Halloumi Salad 10 *V G.F*

Golden halloumi, seasonal leaves, heritage tomatoes, beetroot, lemon and basil oil dressing

Salt and Chilli Chicken 12

Crispy onions and stir-fry Asian vegetables. Lightly seasoned with chilli, garlic and salt.

Korean Beef 12

Lightly battered Beef strips in a Korean Bulgogi sauce, pak choi, sweet soy, garlic ginger and sesame

Charsui Pork 12

Crispy pork belly served with Asian vegetables, bean sprouts, charsui sauce and crispy crackling

Potted North Sea Crab 13 *G.F*

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

Large Plates

generous and complete dishes, built around local ingredients from Northumbrian land and sea. Shaped by the seasons and focus on quality produce. These are modern pub classics lifted with brighter summer flavours.

North Sea Fish Pie with King Prawn Crumb 18 *G.F*

Smoked haddock and salmon in a leek and dill cream. Topped with buttery mash and king prawns crumb

Butter Poached Chicken Supreme 19 *G.F*

Slow poached chicken, caramelised sweet potato, seasonal vegetables, rich chicken veloute, basil oil to finish

Spring Lamb Kebab 26 *G.F*

Grilled Lamb rump skewers, with mediterranean vegetables served with couscous, minted yoghurt and cucumber tomato salad

Blackened Yellow-Fin Tuna 24 *G.F*

Sashimi grade tuna steak grilled and seasoned with blackened spice mix, served with roasted sweet potatoes and mango salsa

Fish & Chips 18 *G.F*

Day boat North Sea haddock in a crisp tempura batter, with handcut chips, minted peas & tartare sauce

Northumbrian Rib Eye Steak (10 oz) 30 *G.F*

28 day aged rib eye, served with hand cut chips, roasted balsamic tomato, rocket, field mushroom & peppercorn sauce

Pork Belly and Crackling 20 *G.F*

Slow cooked belly pork with golden crackling served on top black pudding mash accompanied by apple puree and black pudding fritters

Delaval Steak Burger 17

8oz Northumbrian steak burger with our signature burger sauce, smoked cheddar and slaw served with onion ring and handcut chips

Chicken & Chorizo Burger 17

Chicken breast with sliced chorizo, our signature burger sauce, smoked cheddar and slaw served with onion ring and handcut chips

Portabello & Halloumi Burger 15

Marinated Portabello mushroom, grilled halloumi, our signature burger sauce, smoked cheddar and slaw served with onion ring and handcut chips

Sides *All Gluten Free*

House Salad 4.50 Seasonal Greens 4.50 Small/ Large Chips 4/6 Salt and Chilli Chips 5/7