

STARTERS

HAGGIS NEAPS AND TATTIES SERVED WITH WHISKEY SAUCE	6	LEMON SOLE ROULADE GF ASPARAGUS, BABY LEAF SPINACH, SMOKED SALMON FINISHED WITH A CREAM VERMOUTH SAUCE	9.50
BLACK PUDDING STONEWAY BLACK PUDDING, FIELD MUSHROOM, CRISP SERRONO HAM, POACHED EGG AND H.P SAUCE	7	MUSHROOM RISOTTO GF WHITE WINE, MASCARPONE CREAM, TRUFFLE OIL AND PARMESAN CRISP (ADD CHICKEN FOR 3)	6.50
SWEET GALIA MELON GF EXOTIC FRUITS AND A FIG AND GINGER SYRUP	6.50	NORTHUMBRIAN BROTH GF CHEFS HAM HOCK, ROOT VEGETABLES AND BARLEY BROTH SERVED WITH WARM BREAD (GF BREAD ON REQUEST)	6
STUFFED PORTOBELLO MUSHROOM GF VEGETABLE RICE, RED PEPPER AND TOMATO COULIS	5.50		

MAINS

BUTTER POACHED CHICKEN BREAST GF CHAR-GRILLED VEGETABLES, BASIL OIL, HERB POTATOES AND WHITE WINE VELOUTÉ	14	TRIO OF FISH GF HADDOCK, SALMON, AND SEA BASS WITH CRUSHED BABY BOIL POTATOES GLAZED IN A PRAWN, LEMON AND PARSLEY BUTTER	18.50
CUMBERLAND SAUSAGES AND MASH GF SERVED ON A BED OF COLCANNON MASH, GRAVY AND TOPPED WITH PARSNIP CRISPS	13.50	LAMB RUMP GF (SERVED PINK) WITH BUTTERED CABBAGE, PESTO MASH AND A MINTED RED CURRENT AND ROSEMARY SAUCE	20
SLOW COOKED BELLY PORK BLACK PUDDING MASH, PORK CRACKLING AND APPLE CIDER SAUCE	16.50	CHESTNUT MUSHROOM STROGANOFF GF ROASTED RED PEPPER, SMOKED PAPRIKA, CRÈME FRAICHE SERVED WITH ARBORIO RICE ADD BEEF OR CHICKEN FOR 3	12.50
CHAR-GRILLED PRIME RIB EYE STEAK LAYONNAISE POTATO, PORTOBELLO MUSHROOM, ROAST TOMATO AND GRILLED ASPARAGUS	24		
FISH & CHIPS GF COD FILLET COATED IN A CRISPY BATTER SERVED WITH TARTAR SAUCE, GARDEN PEAS, AND CHIPS	14.50		

SIDES

HOUSE SALAD	3.50
SMALL CHIPS WITH ROAST GARLIC MAYO	3.00
LARGE CHIPS	5.00

SHARING BOARD GF 25

AN ASSORTMENT OF CHEESES, A SELECTION OF COLD MEATS,
 FRESHLY BAKED ARTISAN BREADS, SUN-BLUSHED TOMATO
 BUTTER, WARM CHORIZO SAUSAGE, AND CRISPY VEGETABLE
 SPRING ROLLS. (COMING SOON) (GF BREAD ON REQUEST)

BURGERS

BEEF GF BEEF PATTY SERVED ON A BRIOCHE BUN, CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLES, RED ONION, MUSTARD MAYO, AND TOMATO CHUTNEY, SIDE OF CHIPS (GF BREAD ON REQUEST)	14.50
VEGGIE CHEDDAR CHEESE IN A SEEDED BUN WITH TOMATO RELISH, LETTUCE, RED ONION TOPPED WITH PICKLE SERVED WITH CHIPS AND SLAW	13.50

DESSERTS

STICKY TOFFEE PUDDING GF A CLASSIC FAVOURITE. SERVED WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM	6
RED WINE POACHED PEAR GF SERVED WITH MASCARPONE CREAM	7
CHEESECAKE GF HOMEMADE LEMON VANILLA CHEESECAKE	6
CHOCOLATE CARAMEL TORT GF VANILLA POD ICE-CREAM	6
CARAMEL BROWNIE GF CHOCOLATE SAUCE & ICE-CREAM	6
CHEESE BOARD GF SELECTION OF CHEESE AND BISCUITS (COMING SOON)	9.50