Sample Menu
Menus are changed regularly to reflect seasonal and local produce. Please call to enquire about our current menu.

Starters
Chef’s homemade soup of the day
Twice baked Northumberland cheese soufflé
Caramelized red onion and goat’s cheese tartlet
Hot-smoked salmon, warm new potato, fennel and French bean salad with horseradish dressing
Sweet marinated herrings
Creamy garlic mushrooms in puff pastry
Homemade chicken liver parfait with apple and ginger chutney

Main Course
Slow roast shoulder of Northumbrian lamb with rosemary and redcurrant
Prime fillet or sirloin steaks cooked to your liking with garlic butter or a green peppercorn sauce
Fresh fish from North Shields Fish Quay
Moroccan baked cod with roasted vegetable couscous
Fresh dressed crab from the Northumberland coast
Salmon, lemon sole, monkfish or sea bass, grilled with herb butter or served with a light cream sauce
Hearty homemade game and mushroom pie
Breast of chicken filled with cream cheese and sun dried tomatoes wrapped in parma ham
Vegetarian and salad choices are also available

Sweets
Sticky toffee pudding
Brioche and marmalade bread and butter pudding
Warm Bakewell tart
Seasonal fruit crumbles
Crème brûlée
Lemon and lime cheesecake
Warm chocolate pudding
Apricot and pecan steamed pudding
Orange and treacle tart