

DINNER MENU

STARTERS

freshly made soup of the day, crusty bread (v) – 5.95

locally caught mackerel, nicoise salad – 6.95

scottish farmed mussels, white wine & smoked butter sauce, chorizo, garlic bread – 8.95 / 11.95

asparagus, quail egg, goats cheese, crispy onions, harissa spiced almonds, wild garlic & tomato tartar – 7.95 (v)

buffalo mozzarella, heritage tomatoes, roasted grapes, oregano flavoured croutons, balsamic & chilli dressing – 7.95

blackberry glazed pigeon breast, black pudding bon bon, crunchy summer vegetables – 7.95

MAINS

roast fillet of hake, shellfish tomato fondue, spinach, crispy squid, samphire rosti, dill oil – 16.95

tandoori grilled monkfish tail, curried aioli, pickles, Bombay potatoes, onion bhaji – 17.95

garden green vegetables & blue cheese risotto, blue cheese fritters, mint oil dressing (v) – 12.95

locally sourced rump of lamb, herb crusted rack, bacon & potato croquette, red pepper puree, anchovies, minted green salsa – 18.95

celebration of beef – 48 hour cured feather blade, grilled fillet, cottage pie, heritage vegetables, bone marrow mash, celeriac puree – 18.95

felton park estate venison loin, house smoked, potato terrine, textures of carrot, acidulated chocolate, raspberries, ragout sauce – 17.95

roast ballotine of chicken, stuffed with mozzarella & sun dried tomatoes, wrapped in prosciutto, arrabiata sauce, capers, olives, tenderstem broccoli, crushed potatoes – 14.95

FROM THE GRILL

8oz bistro rump – 19.95

8oz sirloin – 22.95

8oz rib eye – 22.95

24oz surf & turf (to share) – 39.95

(all served with chunky chips, fried mushrooms & onions)

sides:

béarnaise sauce – 1.95

peppercorn sauce – 1.95

blue cheese sauce – 1.95

garlic king prawns – 3.95

SALADS

green superfood salad – fresh spinach, broccoli stems, rocket, tossed in tarragon & lemon vinaigrette, topped with avocado – 7.95

greek salad of olives, feta, cherry tomatoes, red onions, pomegranate, olive oil, warm flat bread – 9.95 (add chicken 2.95 or sea bass 4.95)

PUB CLASSICS

handmade beef burger, toasted brioche bun, bacon, swiss cheese, posh coleslaw, skin on fries – 13.95

chicken parmo burger, brioche bun, jalapeno mayo, salsa, skin-on-fries – 13.95

brown ale battered fish & chips, tartar sauce, garden peas – 13.95

open pie of the day, hand cut chips, sautéed greens – 12.95

chicken tikka massala, braised aromatic rice, naan bread – 13.95

northumberland arms fish pie, creamy white wine sauce, cheese mash, sautéed greens – 13.95

gnocchi, roasted vegetables, red pesto, mozzarella, rocket (v) – 12.95

SIDES

onion rings – 2.95

cauliflower cheese – 2.95

sautéed lemon & butter greens – 2.95

parmesan, truffle oil fries – 2.95

garlic new potatoes – 2.95

