

AUTUMN MENU

SMALLER THINGS

Today's freshly made soup, homemade bread	£5.50
Twice baked curried cauliflower soufflé on Marley Cotes cream (V)	£6.95
Crayfish risotto, lemongrass essence, lemon balm, parmesan tuille	£7.95
Goats cheese panna cotta, salt baked beetroot salad, walnut crumble (V)	£6.25
Pan seared local pigeon breast, honey roasted parsnip, orchard apple salad	£7.95
Deep fried crispy pork scrumpet, apple puree, jus, sage oil	£6.50
Hand raised local game pie, pub piccalilli	£7.95
Swordfish, green chilli and lime tartare, squid ink emulsion, salsa verde	£7.25

LARGER THINGS

Plate of our own South Dissington Farm lamb, herb crusted loin, orange & fennel rolled breast, confit shoulder & sweet potato "Panacalty", braised red cabbage, lamb reduction	£16.95
Slow braised shin of beef, creamed potatoes, curly kale, roasted heritage carrots	£15.95
Roast butternut squash, sage & gorgonzola pearl barley risotto (V)	£12.95
Pan seared chunky North Sea coley supreme, crushed heritage potatoes, wilted greens, roasted tomato, lilliput caper & lemon rapeseed oil dressing	£14.95
Braised chicken, cep & leek ragout, tarragon potato gnocchi	£13.95
Roasted locally shot pheasant breast, confit leg, Lyonnaise potato, roast beetroot & quince	£14.95
Grilled cutlet of Crane Row farm pork, braised shallot, garlic kale, black pudding bon-bon, puy lentil casserole	£15.95
Pan fried flat iron steak, caramelised onions, Jerusalem artichokes, spinach, truffle oil jus	£16.95
Wylam beer battered North Sea fish, minted mushy peas, chunky tartare sauce, hand cut chips	£13.95

SCORCHED THINGS

Our steaks are cut from Pedigree Limousin Heifers sourced from British farms and served with charred leeks, wild mushroom and hand cut thick chips.

10oz rib eye steak	£23.00
9oz rump steak pave	£18.00
9oz sirloin steak	£23.00

THINGS ON THE SIDE

£3.00 or two for £5.00
Mixed salad, rocket & parmesan salad, hand cut thick chips, skinny fries, garlic kale, braised red cabbage, honeyed heritage carrots, bashed & buttered swede

SAUCE & BUTTER

Hot black peppercorn sauce	£2.95
Garlic & parsley butter	£1.50
Blue cheese and white wine cream	£2.95

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BURGERS 100% ground pure chuck & blade beef burgers from the chargrill. Our burgers are served with an onion ring, coleslaw & hand cut thick chips.

Purist; Gem lettuce, beef tomato, red onion, Emmental cheese & Angel relish	£11.50
Hottie; Chipotle ketchup, pickled jalapenos & Emmental	£12.50
Smoky; Smoked bacon, smoked cheese & chipotle ketchup	£13.50
The Herbivore; Butternut squash, beetroot & goats cheese quinoa burger (V)	£9.50

BREAD served from 12:00 – 18:00

Angel Bookmaker 5oz rump steak in a sourdough bun, onion marmalade, Szechuan mayonnaise, served with thick chips	£11.95
Crayfish tails in lemon & black pepper mayonnaise, iceberg lettuce on a wholemeal bun, served with tortilla chips	£7.95
Honey & mustard glazed gammon loin, proper pease pudding on a sourdough bun, served with tortilla chips	£6.95
Our own farmed slow braised & pulled lamb shoulder, in its own gravy with mint sauce on a sourdough bun, served with fries	£7.95
Open sandwich of char grilled chicken, curried mayonnaise, apricot compote on rosemary focaccia	£7.95
Classic BLT in a wholemeal bun, served with fries	£7.95
Smoked Applewood cheese, carrot, swede & onion slaw, served with tortilla chips (V)	£6.95
Open sandwich of feta, olive, red pepper, baby gem lettuce & sun blushed tomato on rosemary focaccia (V)	£6.95

SWEET THINGS

Sticky toffee pudding, salted caramel sauce, salted caramel ice cream, sticky toffee crisp	£6.00
Ginger panna cotta, pear crumble, dandelion & burdock jelly, pear sorbet, muscovado gel	£6.00
Caramelised local orchard apple sable, apple schnapps cream, apple & cinnamon ice cream	£6.00
Warm dark chocolate and peanut butter fondant, chocolate tuille, vanilla ice cream	£7.00
Pistachio crème brulee, pistachio macaron	£7.00
Passion fruit & blackcurrant delice, blackcurrant compote, passionfruit brittle, passionfruit syrup	£6.00
Selection of Doddingtons ice creams and sorbet	£5.50
Artisan cheeses served with Fudges biscuits, fig salami, truffle honey, homemade chutney, lychee jelly	£9.95

(V) Vegetarian

Allergies/ Intolerances - Please ask your server to speak to the chef in charge about any allergies and intolerances

Gluten Free - Many of our dishes are suitable as 'gluten-free'. Most dishes can be adapted or we will honestly inform you of what isn't suitable. Please advise your server if you would like to see a gluten free menu. Due to presence of nuts in some dishes, we cannot guarantee the absence of nut traces in our menu.