

SPRING MENU

SMALLER THINGS

Today's freshly made soup, Geordie bakers mini loaf.	£5.50
Chilled marinated king prawns, Sand Hutton asparagus set cream, tomato vinaigrette.	£7.95
North Shields fish cake with chilli spiced crab, coriander pesto.	£8.95
Terrine of our own farmed lamb shoulders, spiced pear salsa, rosemary & sea salt focaccia.	£5.95
Mushroom panna cotta, charred Minsteracres spring onions, smoked cheese & spring onion croquette. (V)	£6.25
Sand Hutton asparagus simply steamed, sorrel butter, Ingoe egg, cured ham crisp.	£7.50
Doddington cheese & foraged wild garlic soufflé, baked on Marley Cotes cream. (V)	£6.95
Tea smoked duck breast, beetroot chutney, horseradish & baby watercress.	£7.25

LARGER THINGS

Thyme & orange scented confit duck leg, braised Minsteracres red cabbage, fondant potato, shallot & kumquat jus.	£13.50
Honey roasted Crane Row Farm pork tenderloin, broccoli stems, caramelised onion mash, sage sauce.	£15.00
Chervil butter roast breast of Corn Fed chicken, buttered jersey royals, garden greens, lemongrass infusion.	£13.95
Plate of our own hand reared lamb from South Dissington Farm, loin, breast & mini shepherd's pie, creamed leeks.	£15.95
Pan fried flat iron steak cooked pink, grilled Sand Hutton asparagus, confit onions & wild mushrooms, sautéed jersey royals, chimichurri dressing.	£15.95
Thyme gnocchi, sauté of salt baked beets, spring onions & gem hearts, crumbled goats cheese & toasted pine nuts. (V)	£11.50
Whole citrus roasted sea bass, asparagus, spinach & samphire, fennel croquette.	£15.95
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 farms from around Northumberland & North Yorkshire. And come with slow roast tomatoes, buttery flat mushroom & hand cut thick chips.

10oz rib eye steak.	£22.50
9oz rump steak pave.	£18.00
Minimum 28-day dry aged Sirloin steak.	£23.00
Angel Bookmaker 5oz rump steak in an individual stottie, onion marmalade & Szechuan mayonnaise.	£11.95

THINGS ON THE SIDE

£3.00 or two for £5.00
Mixed salad, rocket & parmesan salad, red cabbage, broccoli florets, hand cut thick chips, skinny fries, buttered jersey royals

SAUCE & BUTTER

Hot black peppercorn sauce	£2.95
4 king prawns in garlic & parsley butter	£4.95
Garlic & parsley butter	£1.95

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BURGERS 100% Ground Pure Chuck and Blade Beef Burgers from the chargrill. Our burgers are served in a Geordie Bakers sourdough bun with an onion ring, coleslaw and hand cut thick chips.

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

BREAD

Honey & mustard roast gammon loin & proper pease pud in a Geordie Bakers Individual Stottie cake with crisps & salad.	£6.95
Roast turkey, blue cheese, pear & walnut salad, chicory leaves in an individual stottie cake.	£6.95
Our own farmed lamb shoulder, slow braised & pulled in its own gravy with mint sauce on individual stottie cake.	£7.95
Chilli & honeyed butternut squash & goats cheese foccacia, smoked almonds, wild garlic oil. (V)	£6.95
Creamed mushrooms & chorizo on toasted focaccia.	£6.50
Hot smoked salmon & prawn cocktail on a toasted cream cheese smothered bagel.	£7.95

SWEETER THINGS

Flourless chocolate cake, pistachio ice cream.	£6.00
Blackcurrant & liquorice soufflé, blackcurrant sorbet.	£7.00
Sticky ginger pudding, ginger beer syrup.	£6.00
Peanut butter cheesecake, peanut praline.	£6.00
Traditional banoffee tart, chocolate sauce.	£6.00
Dark chocolate crème Brulee, hazelnut shortbread.	£6.00
Selection of Doddingtons Ice creams and sorbet.	£5.50
Artisan cheeses.	£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.