

WINTER MENU

SMALLER THINGS

Today's freshly made soup, Geordie Bakers wholemeal bloomer (V)	£5.50
Soufflé of new leeks & Northumberland oak smoked cheese (from the Northumberland cheese company)	£6.95
Duck leg roulade with preserved cherries, cherry gel, bitter chocolate ganache	£6.95
Seared sea scallops, celeriac puree, lemon curd, lemongrass essence	£9.50
Verrine of Darling Blue cheese, poached pear and walnut, red onion and cranberry chutney, toasted Wheaton (V)	£6.95
Pressing of ham hocks, proper pease pudding, English mustard emulsion	£6.95
Smoked mackerel pate, fennel, lime and tomato salsa, crostini's	£6.50
Carpaccio of fresh tuna, pickled vegetables, sesame seeds, sesame dressing	£8.95

LARGER THINGS

Pan roasted breast of corn fed chicken, pearl barley croquette, winter vegetable broth	£12.95
Braised shank of Ingram Valley lamb, fondant Lyonnaise potato, braised red cabbage, sautéed Brussel sprouts, braising liquor gravy	£14.95
Seared fillet of sea reared trout, braised chicory, potato and dill pave, keta caviar butter	£13.95
Wylam beer battered North Sea fish, minted mushy peas, chunky tartare sauce, hand cut chips	£13.95
Braised short-rib of beef in Wylam ale, honeyed roots, creamed potatoes	£15.95
Baked red onion and artichoke tart tatin, goats curd, Jerusalem artichoke velouté (V)	£11.50
Maple glazed, locally cured bacon loin, sage roasted sweet potatoes, curly kale, roast baby apples	£11.95
Pot roasted pheasant in cinnamon and kumquat, winter root vegetables, spiced game jus	£12.95

BURGERS

Purist; gem lettuce, beef tomato, red onion, Emmental cheese & Angel relish	£11.50
Hottie; chipotle ketchup and pickled jalapenos & Emmental	£12.50
Gracie Blue; Darling Blue cheese, onion marmalade	£13.50
Double up with an extra burger	£4.25
The Herbivore; butternut squash, beetroot and goats cheese quinoa burger (V)	£9.50

THINGS ON THE SIDE £3.00 each or two for £5.00

Mixed Salad	£3.00	Hand cut thick chips	£3.00
Rocket & parmesan salad	£3.00	Skinny fries	£3.00
Honeyed chantanay carrots	£3.00	Creamy mashed potatoes	£3.00
Garlic buttered kale	£3.00	Charlotte potatoes	£3.00
Braised red cabbage	£3.00		

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SCORCHED THINGS

Served with slow roast tomatoes, buttery flat mushroom hand cut thick chips

10oz Northumberland rib eye	£23.00
9oz rump pave	£18.00
Minimum 28 days dry aged 9oz sirloin	£22.00

SAUCE AND BUTTER

Hot black peppercorn sauce	£2.95
4 king prawns in garlic & parsley butter	£5.50
Café de Paris butter	£1.95

SANDWICHES served 12 – 6pm

Grilled Cajun chicken, pineapple and red pepper chutney, sourdough bun, fries, salad	£6.95
Hot roast beef and gravy, sourdough bun, fries, salad	£7.50
North Sea prawn, smoked paprika and lemon mayonnaise, open granary, crisps, salad	£6.95
Angel Bookmaker 5oz rump steak, flat cap mushroom and onion marmalade, Szechuan mayonnaise, sourdough bun, fries, salad	£11.95
Roasted Mediterranean vegetables, haloumi, rocket and red pesto, sourdough bun, fries, salad (V)	£6.50
Chorizo, red onion marmalade and chipotle melt, sourdough bun, fries, salad	£8.50
Angel board ask server for details	£9.00

SWEET THINGS

Coconut panna cotta, toasted coconut, chocolate sauce, brownie crumble, chocolate crack	£6.00
Hot passionfruit and passoa soufflé, mango sorbet	£7.00
Pear and almond frangipane, sweet mascarpone, poire William syrup	£6.00
Yorkshire forced rhubarb and custard cheesecake, custard parfait, poached rhubarb	£6.00
Iced pistachio parfait, chocolate popping crispie, candied pistachios	£6.00
Sticky toffee pudding, toffee sauce, Doddingtons vanilla ice cream	£6.00
Selection of ice creams and sorbet made by the Doddington Dairy	£5.50

ARTISAN CHEESES FROM NORTH EAST

Darling Blue from Doddington Dairy, named for Grace Darling, a creamy full flavoured cheese with a naturally moulded rind. Served with a mini Waldorf salad. (May not contain any Waldorfs!)	£9.95
Elsdon from Northumberland Cheese Company, typically English hard goats cheese with a pleasant tang and clean finish. Served with truffled honey	
Admiral Collingwood from Doddington Dairy, a very tangy semi soft Newcastle brown ale washed rind cheese served with homemade chutney	
Doddington from Doddington Dairy, exceptional flavours most notably sweet caramel and nutty characteristics, as cheese for true food lovers & cheese aficionados	

(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