

SUMMER MENU

SMALLER THINGS

Today's freshly made soup, home-baked bread bun	£5.50
Garden pea & smoked applewood soufflé on Marley Cotes cream (V)	£6.95
Air dried ham, bocconcini mozzarella, fig & basil salad, roquette oil	£5.95
Pressed terrine of chicken, tarragon & lemon, orange & fennel ceviche	£7.50
Heritage tomatoes & fresh basil in a clear tomato essence (V)	£6.95
Coriander & pink ginger cured sea trout, daikon & mange tout	£7.95
Pan roast monkfish in sweet smoked paprika, mango, mint & lime salsa	£8.25
Saffron & wild mushroom arancini, pickled shitakes, truffle dressed pea shoots (V)	£6.75

LARGER THINGS

Char grilled marinated chicken breast, salad of roasted summer vegetables, spicy chilli pesto	£12.50
Pan seared flat iron steak cooked pink, sauté of roasted peppers, spring onions, cherry tomatoes & pink fir apple potatoes, tomato & oregano dressing	£15.95
Summer super salad of gem lettuce, Minsteracres vegetables, quinoa, haloumi, pomegranate & watercress, buttermilk vinaigrette (V)	£10.95
Roast rump of Witton le Wear lamb, pancetta, broad bean, pea & mint fricassee	£16.95
Grilled mackerel salad, poached egg, croutons, crisp bacon, cucumber ribbons	£11.95
Roast sweet potato & thyme gnocchi, smoked almonds, baby spinach, sun blushed tomatoes (V)	£11.50
Roasted breast of corn fed chicken, sweetcorn & marjoram risotto, baby corn cobs, salt & pepper popcorn	£13.95
Pan roast supreme of North Sea hake, roasted baby gem and samphire, saffron fondant potato, smoked spiced pepper coulis	£14.95
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 around Northumberland & North Yorkshire and come with blistered cherry tomatoes, green beans & shallots, hand cut thick chips.

10oz rib eye steak	£23.00
9oz rump steak pave	£18.00
Minimum 28-day dry aged sirloin steak	£23.00

THINGS ON THE SIDE

£3.00 or two for £5.00

Mixed salad, rocket & parmesan salad, broccoli florets, hand cut thick chips, skinny fries, buttered pink fir apple potatoes, sesame green beans.

SAUCE & BUTTER

Hot black peppercorn sauce	£2.95
4 king prawns in garlic & parsley butter	£4.50
Garlic & parsley butter	£1.50

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BURGERS 100% ground pure chuck & blade beef burgers from the chargrill. Our burgers are served in a Geordie Bakers sourdough bun 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 and pickled jalapenos & Emmental	£12.50
Smoky; Smoke bacon, smoked cheese & chipotle ketchup	£13.50
The Veggie; Butternut squash, beetroot and goats cheese quinoa burger (V)	£9.50

BREAD served from 12:00 – 18:00

Angel Bookmaker 5oz rump steak in an individual stottie, onion marmalade & szechuan mayonnaise, hand cut thick chips	£11.95
Pitta with hummus, peppers, spinach and carrot slaw (V)	£6.00
Honey & mustard glazed gammon loin , proper pease pudding in a Geordie Baker's individual stottie	£6.95
Our own farmed slow braised & pulled lamb shoulder , gravy with mint sauce on individual stottie cake, fries	£7.95
Chicken Caesar salad open sandwich , fresh anchovies & parmesan shavings	£7.95
Prawns & iceberg lettuce in lemon & black pepper mayonnaise in a toasted bagel	£7.95

SWEET THINGS

Angel Eton mess , strawberry gel, mini strawberry meringues, crème chantilly, strawberry jelly, fresh strawberries	£6.00
Limoncello crème brulee , lavender shortbread	£6.00
Apricot & pistachio soufflé , pistachio ice cream, pistachio honeycomb	£7.00
Chocolate & orange cake , chocolate cremeaux, orange syrup	£6.00
Pina colada of coconut panna cotta , pineapple jelly, pina colada espuma, coconut tuille, pineapple salsa	£6.00
Sticky toffee pudding , butterscotch sauce, Doddingtons vanilla ice cream	£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.