

WINTER MENU

SMALLER THINGS

Today's freshly made soup, homemade bread	£5.50
Pressed ham hock & foie gras terrine, quince, shallot & thyme salsa, redcurrant gel	£7.50
Supreme of locally shot pheasant "chasseur", bacon, wild mushrooms, tomato & tarragon	£5.75
Twice baked Northumberland cheese soufflé, on Marley Cotes cream (V)	£6.95
Potted smoked mackerel pate, fennel & shallot ceviche, crostini's	£5.25
King prawn, chilli & garlic fricassee, grilled focaccia	£8.50
Deep fried spiced tofu, winter salad of beetroot, sweet potato, spinach & walnuts, pickled walnut dressing (V)	£5.95
Puff pastry galette of confit duck, Wensleydale & pomegranate, red onion & kumquat jam, white balsamic & grenadine dressing	£6.95

LARGER THINGS

Tarragon butter roast breast of chicken, charred leeks & wild mushrooms, leek boulangere	£13.95
Roast supreme of duck, roast new potatoes, Chinese cabbage, crispy kale, black cherry & candied ginger jus	£16.95
Jerusalem artichoke, cep & spinach risotto, truffle oil, parmesan tuille (V)	£12.95
Pan seared flat iron steak, roasted roots, red wine butter sauce	£15.95
Braised daube of beef in Wylam beer, crispy onion mashed potatoes, savoy cabbage, golden beetroot	£14.95
Delice of stone bass, puy lentil & tomato cassoulet, buttered curly kale	£15.95
Grilled Geordie Cumberland sausage from Northumberland Sausage Company, creamed potatoes, sautéed leeks & cabbage, onion gravy	£10.50
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 grilled tomatoes, field mushroom & hand cut thick chips.

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

THINGS ON THE SIDE

£3.00 or two for £5.00
Mixed salad, hand cut thick chips, roasted new potatoes, skinny fries, garlic kale, braised red cabbage, honeyed heritage carrots

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 on a seeded bun, onion marmalade, Szechuan mayonnaise, served with thick chips	£11.95
Crayfish tails in lemon & black pepper mayonnaise , iceberg lettuce on a seeded bun, served with crisps	£7.95
Honey & mustard glazed gammon loin , proper pease pudding on a seeded bun, served with crisps	£6.95
Pulled smokey beef brisket in its own dark beer & black treacle gravy on a seeded bun, served with fries	£7.95
Open sandwich of sage crusted turkey schnitzel , bacon mayo, cranberry compote	£7.95
Classic BLT on a seeded bun, served with fries	£7.95
Open sandwich of feta, olive, red pepper, baby gem lettuce & sun blushed tomato on rosemary focaccia (V)	£6.95

SWEET THINGS

Baked Bramley apple & Calvados soufflé , apple & cinnamon ice cream	£6.00
Sticky toffee pudding , salted caramel sauce, salted caramel ice cream	£6.00
Vanilla crème brulee , shortbread biscuit	£6.00
Seville orange marmalade arctic roll , cranberry compote, poached kumquats	£6.00
Chocolate mayhem , mango curd, mango sorbet	£6.00
Drambuie mousse , orange sorbet, chocolate crumb, honeycomb	£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 if you would like to see a list of our dishes and their allergens.

Gluten Free - Please advise your server if you have a gluten intolerance and they will check with the chef in charge which dishes are suitable. Many of our dishes are suitable as 'gluten-free' and most can be adapted or if not we will honestly inform you of what isn't suitable. Due to presence of nuts in some dishes, we cannot guarantee the absence of nut traces in our menu.