

APERITIVES

Aperol Spritz £7.00

Aperol, prosecco and soda

Blood Orange Bellini £6.00

Prosecco and blood orange

Negroni £7.00

Hepple sloe & hawthorn gin, campari and red vermouth

Lindisfarne Oysters

Served with shallot vinaigrette

1 X £3.00

3 X £8.00

6 X £ 15.00

STARTERS

Soup £6.00

Selection of two seasonal soups

Souffle £8.50

Northumberland cheese souffle and parmesan cream

Waldorf £6 / £10.00

Blue cheese, walnuts, grapes, celery,
pear & bitter leaves

Kipper £8.00

Smoked craster kipper, ratte potato, samphire,
Mustard & poached egg

Terrine £8.00

Chicken and black pudding terrine, wild garlic emulsion
with toasted sourdough

Caesar £7 / £12.00

Grilled chicken, parmesan, gem lettuce,
Caesar dressing & anchovies

MAINS

Agnolotti £16.00

Caramelised cauliflower agnolotti, hazelnut, truffle &
Tunworth

Risotto £16.00

Wild garlic risotto, pickled red onion and goats curd

Burger £14.00

Beef patty, Oglesheid, baby gem, sliced tomato,
gherkin, homemade brioche & bone marrow fries

Fish and chips £15.00

Beer battered cod, hand cut chips, mushy peas &
tartare sauce

Venison £17.00

Braised venison open lasagne, blue cheese & spinach

Steak £16.00

7oz rump & frites with café de Paris butter &
mixed leaves

Sea Trout £18.00

Pan roasted sea trout, shellfish broth & samphire

An optional 10% service charge will be added to your bill

If you have any allergies or food intolerances, please ask one of our members of staff for advise