

APERITIFS

Seasonal Bellini £6.00

Seasonal fruit puree & Prosecco

Aperol Spritz £7.00

Aperol, prosecco and soda

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

Seasonal soup with sourdough bread

Souffle £8.50

Northumberland cheese souffle and parmesan cream

Waldorf £6 / £10.00

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

Craster Kipper £8.50

Kipper broth, Burford Brown Yolk, samphire, and jersey royals

Terrine £8.50

Pressing of ham terrine, bone marrow, apple and bitter leaf

Caesar £7 / £12.00

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

MAINS

Agnolotti £16.50

Caramelised cauliflower agnolotti, hazelnut, truffle and Tunworth

Risotto £16.50

Green broccoli risotto, charred stems, blue cheese and smoked almonds

Burger £14.50

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

Fish and chips £15.00

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

Sea trout £18.50

Pan roasted sea trout, bouillabaisse, potato cake and smoked mussels

Chicken £19.00

Roasted Chicken breast, Roscoff onion, baby leek and pickled radish

Steak £17.00

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

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