

SET LUNCH: £13 for 2 courses | £16 for 3 (Tuesday to Saturday)**SET DINNER £16 for 2 courses | £19 for 3 (Tuesday to Friday till 7pm)**

Available weekday nights before 7pm, as priced after 7pm and all night Saturday

Two-for-£10 Cocktails, weekday lunch & dinner till (7pm Fridays)**STARTERS**

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| (ve) Soup of the day, crusty bread | 4.5 |
| (ve) Roast beetroot & orange salad, cashew 'ricotta', hazelnuts & dukka | 7 |
| (v,gf) Forager's tart – wild leeks, asparagus, Northumberland cheese, dressed leaves | 7 |
| Salmon gravlax, rye bread, dill crème fraîche | 8 |
| Marinated sardines on toasted sourdough, roasted red pepper, lemon | 7 |
| North sea fishcake, chunky dill tartar (starter / mains with chips) | 7 / 13 |
| Coronation crab, pickled fennel, mango, coriander, croutons (£2 suppl on Set) | 9 |
| Smoked ham terrine, pease pudding, pickles | 8 |
| Black pudding scotch egg, apple chutney | 8 |

MAINS

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| (ve) Red lentil dhal with bulgur wheat & pak choi | 13 |
| (v) Pan haggerty, spring greens, poached hen's egg, mustard cream | 13 |
| (v) Falafel burger with humus, smoked aubergine, Halloumi, salad | 13 |
| (gf) Fish of the day – please ask | |
| (gf) Smoked haddock, wild garlic risotto, poached hen's egg (starter without egg) | 8 / 13 |
| Pan-fried hake, roast caper lemon-butter-parsley sauce, sautéed new potatoes, greens | 16 |
| Slow-roast pork belly, black pudding mash, caramelised apple, cider gravy | 15 |
| (gf) Roast chicken breast, potato gratin, peas, cabbage & bacon | 15 |
| Wood Pigeon pie, braised lentils, cauliflower purée (may contain shot) | 16 |
| Crispy rabbit hotpot, seared loin, spring veg, mustard cream sauce (£2 suppl on Set) | 17 |
| (gf) 8oz Sirloin, chips, grilled tomato, mushroom, peppercorn sauce (£6 suppl on Set) | 22 |

NIBBLES & APERITIFS

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| Bread & butter basket Smoked almonds Marinated olives | 2.5 |
| Home-made flatbreads & dips | 5 |
| Spring is in the air, time for an Aperol spritz, a Classic Bellini or a refreshing Hugo! | |

SIDES

| | |
|--|--------|
| Triple-cooked chips / Buttered potatoes / Mash / Green salad / Seasonal greens / | 3.5 ea |
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PUDDINGS

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| (ve) Coconut rice pudding, mango & passion fruit | 6 |
| Crème caramel | 6 |
| Chocolate mousse, seasonal berries | 6 |
| Prune almond tart, crème fraîche | 6 |
| (gf) Sticky toffee pudding, salted caramel sauce, tonka bean ice cream | 6 |
| Selection of ice creams and sorbets – please ask | 5 |
| English cheeses, artisan biscuits, chutney, grapes (£2 suppl on Set Menu) | 8 |
| Cockburn's LBV Port (70ml glass) | 4.5 |

BRITISH SUNDAY ROASTS (£16 for 2 courses | £19 for 3)

Pork, Beef or Chicken with Yorkies, roasties, cauliflower cheese, seasonal veg, gravy
Please ask about our selection of Sunday Vegetarian and Fish main courses




WEEKEND BRUNCH (9:30-11:30)

| | |
|--|-------|
| Geordie bap with crispy bacon or sausage | 4 |
| Geordie bap with Halloumi, mushroom & herb grilled tomato | 4 |
| Brioche French egg bread / with bacon & maple syrup | 4 / 5 |
| Eggs Benedict with ham, 2 poached eggs & hollandaise sauce | 8 |
| (v) Eggs Florentine with mushroom & spinach, 2 poached eggs & hollandaise sauce | 8 |
| Cured salmon, spinach & scrambled eggs on toasted sourdough | 8 |
| Thick American-style pancakes: Nutella & banana or bacon & maple syrup | 7 |
| (v) Veggie Belta: veggie sausages, hash browns, mushrooms, toms, eggs, toast | 9 |
| Hinnies Belta Breaky: sausages, bacon, black pud, hash browns, eggs, toms, toast | 9 |

V=vegetarian; Ve=vegan. Please let us know if you have any dietary requirements. Always ask for our Allergen Matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen-free. GMsoya/maize not used. Drinks may use sulphites, eggs and fish products in their production and may contain gluten. Always check labels.

A discretionary 10% service charge will be levied on parties of 10 or more; all tips go to the staff. Prices in pounds sterling include VAT

Open: 12-2pm for lunch & 5-late for dinner Tuesdays to Fridays; 9:30-3/5-late Saturdays & 9:30-4pm Sundays
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