

SET LUNCH: 2 Courses: £21 / 3 Courses: £26

SET DINNER: 2 Courses: £26 / 3 Courses: £31

Available lunch & dinner 9th September – 30th November 2025

COCKTAILS: 2-for-£15 every weekday

Classic Bellini, Aperol Spritz, Dark & Stormy, Pimms & Lemonade & more

SNACKS: Smoked almonds: £3 | Marinated Olives: £3 | Bread basket: £3 | Flatbreads with hummus: £5

STARTERS

(ve) Onion & St Dominic's ale soup, crusty bread

(v/gf) Whipped goats' cheese, candied walnuts, roast beetroot, honey dressing

(gf) Crispy squid, almond romesco mayo, rocket & roasted padron peppers

(gf) House black pudding, celeriac remoulade, crispy egg, apple purée

Twice baked crab soufflé, shellfish cream

(gf) North Sea fishcake, tartar sauce

Curried cod with aubergine, raisin & caper salsa on toast

Duck & pork terrine, wild plum chutney, toasted sourdough

MAINS

(v/gf) Pan haggerty, mustard cream, autumn vegetables, poached egg

(ve) Mushroom, pearl barley & bean burger, smoked cheese, beetroot slaw & chips

(gf) Pan-roasted chicken breast, potato gratin, red wine mushroom sauce, autumn greens

(gf) Cider-braised pork leg, sage & onion mash, black pudding & apple

North Shields market fresh fish of the day *(please ask your server for details)*

Slow-cooked venison cobbler, cheesy dumpling, root vegetable mash & autumn greens

(gf) Whole grilled sole, tartar hollandaise, greens & sautéed potatoes

(gf) 6oz Rump steak, chips & bordelaise sauce

SIDES

(gf) Parmesan truffled chips / (gf) Buttered autumn greens /

(gf) Sage & onion mash / (gf) Sautéed potatoes / (gf) Braised red cabbage £5

PUDDINGS

(gf) Sticky toffee pudding, salted caramel, vanilla ice cream

(gf) Warm vanilla rice pudding, caramelised pear & pear sorbet

Treacle tart, clotted cream & blackberry ripple ice cream

(ve) Spiced plum & almond cake, chocolate mousse

Vanilla ice cream, shot of Pedro Ximenez sherry

Singin Hinnies, fruit jam, Chantilly cream

English cheeses, artisan biscuits, chutney, grapes (£3 supplement)

*Sommelier's wine pairings: two/three 125ml glasses of expertly-matched wines
£11.50/£16.75*