

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

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

Available lunch & dinner 3rd January- 28thth March

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

Split pea & ham soup, crusty bread

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

(ve/gf) Roasted root vegetable salad, borlotti bean vinaigrette, truffled cashew ricotta

(gf) Crispy North Sea squid, saffron risotto, Manchego & lime

House black pudding, serrano ham, poached egg & wholegrain mustard dressing

(gf) North Shields curried fishcake, coronation tartar

Twice- baked crab soufflé, shellfish cream

Game terrine, apple & St Dominics chutney, toasted sourdough

Sharing board for 2- Flatbread & hummus, olives, slow roasted peppers, halloumi & falafel

MAINS

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

(ve) Tandoori spiced aubergine, red lentil dhal, spinach, bulgar wheat

(gf) Pan-roasted chicken breast, potato gratin, sprout tops, leeks & truffled jus

(gf) Roast duck leg, white bean & smoked pork casserole

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

Braised shin of beef, thyme and onion suet roll, creamy mash, stock braised carrots

(gf) Whole grilled sole, new potatoes, shrimp butter & samphire

Chargrilled pork fillet, sautéed potatoes, chorizo & black pudding, mojo rojo dressing

SIDES

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

(gf) Truffled mash / (gf) New potatoes / (gf) Braised red cabbage £5

PUDDINGS

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

Crème caramel, poached rhubarb, stem ginger & almond biscotti

Winter fruit crumble, caramel ice cream

(ve) Chocolate & blood orange sundae

(gf) Vanilla ice cream & a shot of Kahlua

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