

SET LUNCH: 2 Courses: £22 / 3 Courses: £28
SET DINNER: 2 Courses: £27 / 3 Courses: £33

Available lunch & dinner 2 June – 6 September 2026

COCKTAILS: 2-for-£15 every weekday

Classic Bellini, Aperol Spritz, Pimms & Lemonade, Hugo Spritz and more

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

STARTERS

(ve) Roasted tomato & red pepper soup, herby focaccia

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

Smoked herring pâté, beetroot jam, St Dominic's sourdough

(gf) Black pudding, piperade sauce & baked hen's egg

Twice baked crab soufflé, shellfish cream

(gf) North Sea fishcake, poached egg, tartare sauce

Grilled mackerel, fennel, orange, borlotti bean & rocket salad

Deville lamb's kidneys on toasted sourdough

Sharing board for 2- flatbread & hummus, olives, roasted vegetables, baba ganoush, halloumi & falafel

MAINS

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

(ve) Aubergine, red pepper, chickpea & feta wellington, courgette & tomato fondue

(gf) Pan-roasted chicken breast, potato gratin, leeks, sweetcorn & bacon cream

(gf) Breaded pork loin, serrano ham, Manchego cheese, sautéed potatoes, bravas sauce

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

(gf) Braised lamb hash cake, seared liver, artichoke purée, summer greens

(gf) Whole grilled sole, caper and parsley brown butter, new potatoes & samphire

(gf) 6 oz Rump steak, chips, salad & peppercorn sauce

SIDES

(gf) Triple-cooked chips / (gf) truffle & parmesan chips (gf) Summer vegetables /

(gf) Pan haggerty / (gf) Buttered new potatoes /

(gf) New season salad £5

PUDDINGS

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

(ve/gf) Warm polenta cake, thyme roasted peach, almond ice cream, candied pumpkin seeds

Chocolate pavé, crème chantilly

Vanilla pannacotta, strawberries, honeycomb

Singin Hinnies, fruit jam, Chantilly cream

(gf) Vanilla ice cream and a shot of Pedro Ximenez

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

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