

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

Devised 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

SET MENU - ALLERGEN INFORMATION

Snack	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
ALMONDS								ALMONDS						
OLIVES														
FLATBREADS & HUMMUS	WHEAT													

Starter

TOMATO SOUP	WHEAT													
GOATS CHEESE								WALNUTS						
HERRING														
BLACK PUDDING	WHEAT													
CRAB SOUFFLE	WHEAT	CRAB												
MACKERAL	WHEAT													
FISHCAKE														
LAMBS KIDNEYS			BREADCRUMBS		FRYER									

Main

Main	Gluten	s	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
PANHAGGERTY														
VEGAN WELLY	WHEAT													
CHICKEN														
MARKET FISH				ALLERGENS WILL CHANGE DEPENDING ON THE DAYS FISH, SEE SERVER FOR MATRIX										
PORK LOIN	WHEAT			FRYER										
LAMB			BREADCRUMBS	FRYER										
WHOLE SOLE														
STEAK				FRYER										

Sides

Sides	Gluten	s	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
CHIPS			FRYER	FRYER			FRYER							
GOATS CHEESE MASH														
SUMMER VEGETABLES														
NEW POTATOES														

Pudding

Pudding	Gluten	s	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
STICKY TOFFEE PUDD														
POLENTA CAKE								ALMOND						
PAVE	WHEAT									SPONGE				
PANNA COTTA	WHEAT													
SINGING HINNIES	WHEAT													
CHEESES	WHEAT													
VAN I.CREAM & SHERRY														

CONTAINS

ADJUSTABLE