

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
- Black pudding, piperade sauce & baked hen's egg
- Twice baked crab soufflé, shellfish cream
- (gf) North Sea fishcake, poached egg, tartare sauce
- (gf) Grilled mackerel, fennel, orange, borlotti bean & rocket salad
- Devilled lamb's kidneys on toasted sourdough
- (v) 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
- (gf) 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													
BREAD BASKET														

Starter

TOMATO SOUP	WHEAT													
GOATS CHEESE								WALNUTS						
HERRING	WHEAT													
BLACK PUDDING	WHEAT													
CRAB SOUFFLE	WHEAT	CRAB												
MACKERAL								PATE						
FISHCAKE			PANE					PANE						
LAMBS KIDNEYS	WHEAT							SAUCE						
SHARING BOARD	WHEAT							HALLOUMI				HUMMUS		

Main

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

Sides

Sides	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soyabeans	Milk	Nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
CHIPS														
TRUFFLE CHIPS														
SUMMER VEGETABLES														
PAN HAGGERTY														
NEW POTATOES														
SALAD														

Pudding

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

CONTAINS

ADJUSTABLE